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CATALOG OF SPECIFICATIONS FOR SCHOOL FOOD SERVICE

1985

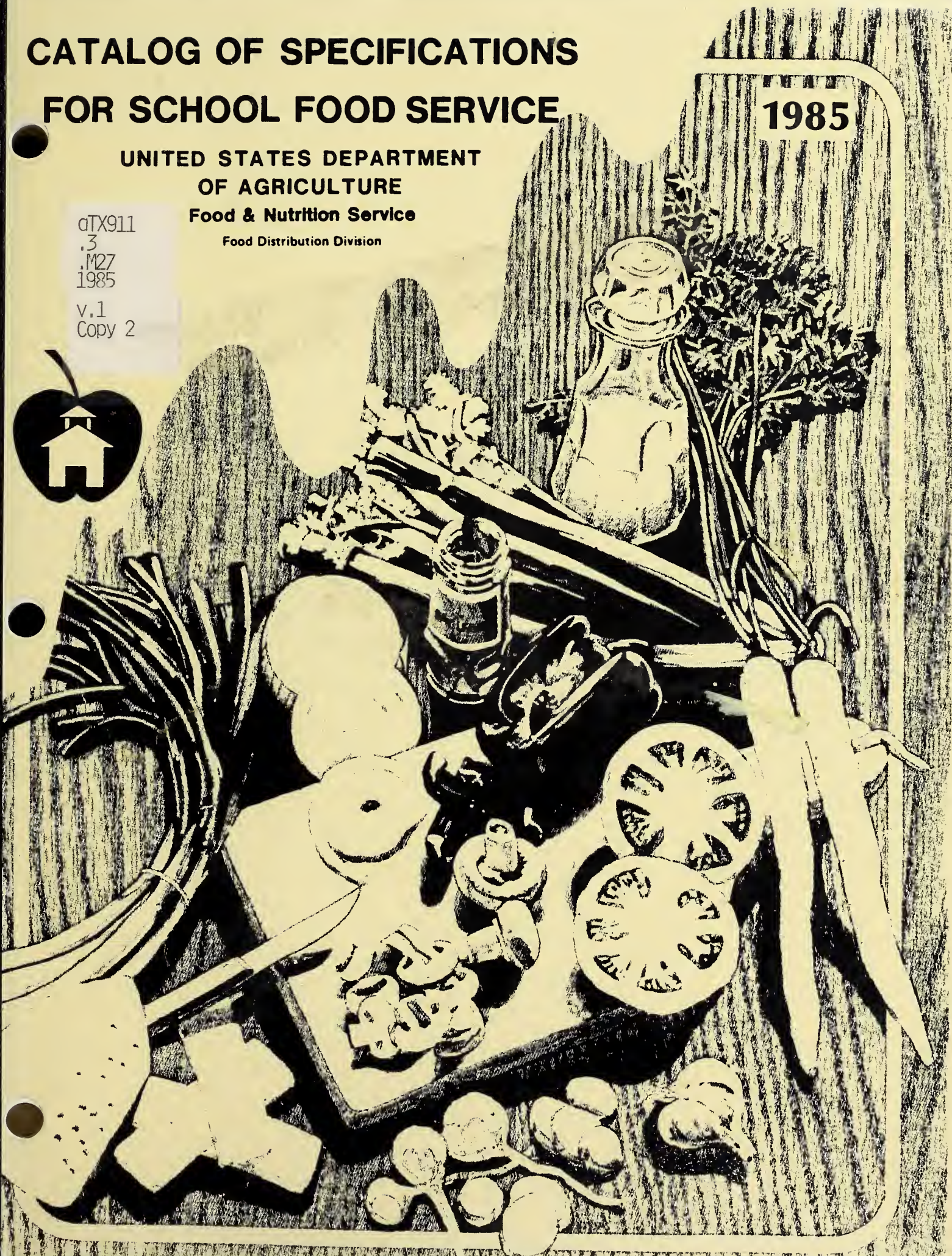
UNITED STATES DEPARTMENT
OF AGRICULTURE

Food & Nutrition Service

Food Distribution Division

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A TECHNICAL ASSISTANCE PUBLICATION WHICH HAS BEEN FUNDED AT LEAST IN PART WITH FEDERAL FUNDS FROM THE USDA FOOD AND NUTRITION SERVICE UNDER CONTRACT NUMBER 53-3198-3-100. THE CONTENT OF THIS PUBLICATION DOES NOT NECESSARILY REFLECT THE VIEWS AND POLICIES OF USDA, NOR DOES MENTION OF TRADE NAMES, COMMERCIAL PRODUCTS, OR ORGANIZATIONS IMPLY ENDORSEMENT BY THE U. S. GOVERNMENT.

1985

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PREFACE

The information presented in this manual was developed by the Food Industry Services Group under contract with the United States Department of Agriculture, Food and Nutrition Service, Food Distribution Division. The information was developed in response to numerous requests from public institutions and congregate feeding programs of various types.

This manuscript is one of a series of manuals prepared for the USDA - FNS as a part of a Technical Assistance Program to help food service supervisors throughout the United States. The Technical Assistance Manual Series is identified as follows:

- Volume I Catalog of Specifications - 260 pages
- Volume II Contract Purchasing - Variable Cost - 310 pages
- Volume III Food Facts - 585 pages
- Volume IV Directory of Information Sources - 565 pages
- Volume V Storage and Care of Food Products - 55 pages
(This is an excerpt from Volume III)

Although the research funds for the compilation of the manuals were provided by the U.S. Department of Agriculture, printing and handling costs are to be assumed by the end-users. Copies of the manuals may be obtained directly from the contractor, whose address is shown in the FOREWORD or it may be possible to obtain copies from your Regional FNS Offices.

These manuals are designed to represent the latest sources of information which we hope will strengthen your food service management endeavors.

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FOREWORD

This manuscript represents one of several manuals produced by the Food Industry Services Group for the Food Distribution Division of FNS. These publications are designed to provide technical assistance to food service supervisors for improving the procurement and handling of food products.

Copies of the manuals may be obtained at modest charges from the contractor. The assessed charges include costs of printing, handling and mailing at book rates, promotion and advertising. Revenue from the sale of the manuals may be used to revise and enlarge the scope of the manuscripts. If you wish to find out about charges, place orders, or ask questions concerning the manuals, please contact:

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This Catalog is directed toward establishing uniform specifications and terms of reference to standardize and elevate communications between buyers and suppliers. Plans are to update this Catalog annually and continue to strive to establish a uniform national item code system. Accordingly, food service managers are encouraged to mail in their product lists (specs) to the address above.

James A. Mixon and Associates
FNS Contractor

CATALOG OF SPECIFICATIONS
FIRST EDITION 1985
Third Printing, October 1985

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PART I
INTRODUCTION

INTRODUCTION¹

This manuscript is called a *Catalog* because the bulk of the document consists of product descriptions for approximately 1,500 items. The *Catalog* also contains text relating to General Specifications, Specific Terms of Reference, Information for the Buyer, and Exceptions to the Rule.

The list of items and text relating to General Specification and Specific Terms of Reference are suitable for using in bid documents as presented. The text on Information for the Buyer, and Exceptions are for "internal consumption" and are not intended to be included in contract documents.

This *Catalog* of specifications is prepared exclusively for use by school food service directors and is applicable to school districts of various sizes. (See section on Exception to the Rule for exceptions.) Research on the development of the *Catalog* was begun in 1982 as an expansion of the specifications section of FNS Report 181, *Food Price Sources for School Food Procurement*, published in 1978.

This *Catalog* was prepared as a joint effort between school food service directors on one hand and packers and distributors on the other. Inputs were made by more than 200 contributors from the school food service and supply sectors. See Contributors and Consultants (Appendix A).

OBJECTIVES

The *Catalog* presents very specific descriptions and terms that are intended to eliminate the guesswork from purchasing and provide a uniform language in the marketplace. In addition to providing school districts with precise item descriptions, the *Catalog* also serves as a source of information on new items. It is anticipated that a new issue will be released each year or so for the purpose of including new items specific to school food service. Food Service Supervisors can help update the *Catalog* by sending Item update information to the address shown on the cover sheet, Attention "Specifications Catalog Update".

¹ This section is considered to be Information for the Buyer and is to be excluded from the Bid Document.

INTRODUCTION (CON'T.)

ITEM SPECIFICATIONS

The item specifications contained in the *Catalog* are stated in simple, concise, but meaningful and adequate terms. Because "specifications" are often regarded as long drawn-out descriptions, the term "item identification" (ID) is used.

IDs are designed to project accurate but concise meanings. IDs are contractions of more extensive specifications taken from USDA's Commercial Item Descriptions (CIDs), Institutional Meat Purchasing Specifications (IMPS), and other reliable sources. IDs used in the *Catalog* reflect the usual terms of reference such as grades, styles, sizes, types of packs, etc., that are industry standards to which buyers and sellers alike can readily relate.

As shown in Figure 1, the specifications format includes two parts, as follows:

1. Item numbers representing proposed universal codes, which can be used for cross-communications as well as comparing prices between school districts. (A276 Pork Chops, Regular)
2. IDs that describe the product and include a signal as to whether or not it is necessary for a buyer to designate an approved brand. (IMPS #1410, 4 oz.)

If an ID indicates that an approved brand is not necessary, the ID is in itself sufficient. It is often necessary for a buyer, though, to enter an approved brand for certain formulated items for which there may be a specific preference, such as barbecue sauce.

Items in the *Catalog* are arranged in groups (A-J as listed below) according to sources of supplies, similarity of specifications and flexibility in soliciting bids. (There is no Group I.)

Group A - Frozen and Chilled Meat Items

This group is composed principally of main course items which are packed year-round (rather than seasonally). The text includes a discussion of general specifications specific to Group A items.

INTRODUCTION (CON'T.)

FIGURE 1

EXAMPLE OF SPECIFICATIONS AND BID FORMAT

PRODUCT LIST

NO.	IDENTIFICATION	Food Service Buyer Fill in Columns (Varies with type of contract)
-----	----------------	----------------------------------------------------------------------

(2) - PORK

A276 PORK CHOPS, REGULAR (F)

IMPS #1410, 4 oz.

Unit: lb.¹

How Packed?²

Brand and Code³

A280 PORK, DRY SALT (CH)

(Clear Fat Back, Cured),

IMPS #562, 8-10 lb.

Unit: lb.

A284 PORK RIB PATTIES, ALL PORK (F)

Boneless, Flaked and formed

2.5 oz.

Approved Brands: Unit: lb.

How Packed?

(F) Frozen; (CH) Chilled.

IMPS = Institutional Meat Purchase Specifications.

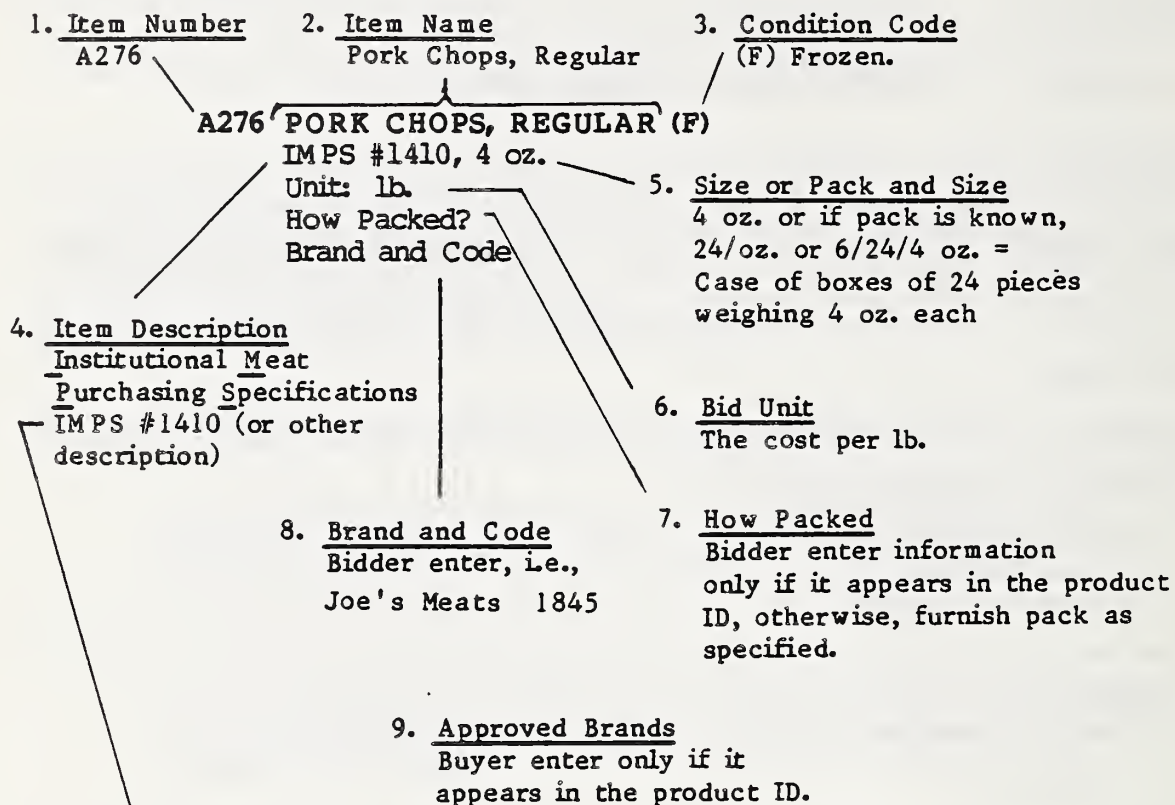
1 Bid Unit

2 Term "How Packed" is used by the buyer only if applicable.

3 Bidder enter Brand and Product Code, i.e., Monarch Blue or Butoni 1514, as shown on the wholesale carton. These identifications are not shown on the product list because they are repetitive.

INTRODUCTION (CON'T.)

FIGURE 2 EXPLANATION OF SPECIFICATIONS



Item No. 1410 - Chops - This item is prepared from Item 410. The diaphragm and hanging tender shall be removed prior to slicing. The loin must be cut from end to end into chops.

Item No. 410 - Loin - The loin is that portion of a side remaining after removal of the shoulder, ham, belly and fat back, leaving the blade bone portion with its overlying flesh and at least 2 sacral, but no caudal vertebrae in the loin. The lines of separation of the shoulder and ham from the loin shall be reasonably straight and reasonably perpendicular to the split surface of the backbone. The medial ridge of the blade bone, when present, shall show no enlargement of the outer edge. The line of separation of the loin from the belly must be reasonably straight extending from a point on the first rib of the loin which is not more than 2-1/4 inches from the junction of the foremost rib and the foremost thoracic vertebrae to a point on the ham end which is immediately ventral to the major tenderloin muscle. The fleshy side must be fairly smooth with a well arched, convex surface extending from a point close to the cut tip ends of the ribs to a point close to the outer extremities of the thoracic vertebrae and diaphragms, and shall be practically free of bone, cartilage, seedy parts of bellies, wet mammary tissue, skin and lymph glands, except for these glands which normally form a part of the trimmings. The visually determined fat content of the trimmings shall not exceed 10 percent.

INTRODUCTION (CON'T.)

Groups B (Frozen) and C (Canned and Dried) Fruits, Juices, Vegetables, Bakery, and Meat Items

These groups are composed primarily of items that are complementary to main course items. They are listed separately although their bidding specifications are similar. Most of the items in Groups B and C are packed seasonally.

Group D - General Support Grocery Items

This group is composed primarily of items that are either supplementary to a main course or complementary items or can be used in food preparation. Group D items consist of cereals, grains, oil and sugar; dressing, pickles and sauces; portion pack items; and spices and seasonings.

Group E - Non-Food Expendable Supplies

This group includes paper and cleaning supplies which do not normally require the specifying of approved brands.

Group F - Produce

Although produce may be purchased from full-line distributors, items are mainly available from specialty distributors. Thus, bidding produce as a separate group often has the advantage of increasing competition.

Produce specifications describe the product desired, i.e., identification, size, variety, usage intent, acceptable level of maturity and how packed.

Because some small volume items may be purchased in broken case quantities, prices may be requested for both full case items as well as less-than-case quantities. When ordering produce, it is necessary to specify degree of ripeness so that the item will be at the peak of condition at the time of serving.

Group G - Milk Products

Milk products are placed in a separate group because they come from specific sources and require different styles of specifications. Milk is purchased "off the shelf" according to what the manufacturer is producing and offering to the market. Specifications are simple because milk products are produced in accordance with minimum standards established by state and/or federal authorities and sanitation guidelines administered by Public Federal and State Health Services.

INTRODUCTION (CON'T.)

Group H - Ice Cream

Like milk, ice cream is usually purchased "off the shelf" in accordance with items that are manufactured for sale by local suppliers. Although ice cream is made to minimum state standards, the quality (and price) is related to the density of the product (weight per gallon) and the quantity and quality of the ingredients including flavorings. Quality increases when both fat content and flavorings are increased, up to a point.

(Note: There is no "Group I")

Group J - Bakery Products

Hamburger buns, hot dog buns, and sandwich loaf bread are the primary fresh bakery items purchased for school food service. Because these items are distributed widely to other food service trades and the retail market, they are purchased "off the shelf" in accordance with items offered for sale by bakeries. It is not necessary, therefore, to specify product content, except the type of flour and that the bread is to be enriched. Moreover, bread ingredients and baking methods are governed by state regulations.

It is also necessary for a school district to specify the types and sizes required and the style of pack. In addition, it is beneficial to define a "fresh" product as an item that has been baked not longer than 24 hours prior to delivery. (Specifications for frozen dough products are included in Group B items.)

PRODUCT LIST

The items contained in the *Catalog* are INTENDED ONLY TO BE REPRESENTATIVE, but the list is based on bid lists received from numerous school districts. ALL types, sizes, styles, grades and packs of products are NOT included. For example, apricot halves are listed in only two sizes for Grade B, i.e., 86 to 108 and 108 to 130 per #10 can, and one size for Grade C, i.e., 86 to 130. These seem to be the most frequently used sizes in schools.

Most school districts should be able to find 95 percent of their items included in the Product List. If additional items are required, the specifications for each new item should be precise, but complete.

INTRODUCTION (CON'T.)

To help make the *Catalog* suitable for national use, school districts should send to the USDA a "spec" on any item not included on the list. Moreover, when adding items, school districts may want to utilize the product coding system contained herein.

Product Codes

Products are listed alphabetically by Groups or Sub-Groups. Although code numbers are generally listed in sequence, they need not be. There are three ways to add an item code, as follows:

- (1) Insert a new number between existing numbers. This procedure should be used only when the product is dissimilar to the product above. For example:

Existing Item

A294B PORK SHOULDER (F)
IMPS #404, Brine
cured; water added,
8-12 lb.
Unit: lb.

Insert New Item

A296 PORK SHOULDER STEAKS (F)
IMPS #1407, Boneless
40/4 oz.
Unit: lb.

- (2) Insert a new "out of sequence" number in the same manner as (1). For example, the last existing number code in Pork is A294B and the next number used is A404 which is under Sausage Products. Thus, any new number can be utilized between A294B and A404 although the new product is inserted ALPHABETICALLY (by Group).

- (3) Insert a new similar item by adding a letter, i.e., A, B, C etc., after the code. For example:

Existing Item

A290A PORK RIB PATTIES, COOKED (F)
Boneless, Flaked and formed
Breaded, CR, Rib-shaped
120/2 oz.
Approved Brands:
Unit: lb.

Insert New Item

A290C PORK RIB PATTIES, COOKED (F)
Boneless, Flaked and formed
Breaded, CR, Rib-shaped
100/2.6 oz.
Approved Brands:
Unit: lb.

INTRODUCTION (CON'T.)

Insert New Item (Con't.)

A290B PORK RIB PATTIES (F)
Boneless, Flaked and formed
Breaded, CR, Rib-Shaped
80/3 oz.
Approved Brands:
Unit: lb.

In addition to using a letter after an item code, i.e., an "A" after A290, to denote an additional item, letters are also used to denote a variation in the "same item" as illustrated with the foregoing PORK RIB PATTIES, i.e., 2 oz. and 3 oz. Variations in Grades (A and B) may also be denoted by a letter, for example:

C545A PEAS AND CARROTS
Grade A, 6/#10
Unit: Case

C545B PEAS AND CARROTS
Grade B, 6/#10
Unit: Case

EXCEPTIONS TO THE RULE

Although the exact item identifications contained in the *Catalog* are universally suitable for most purchasing, there may be exceptions to the guidelines previously discussed.

For example, some modifications may be necessary when a food service supervisor wants to purchase a "manufactured" item not on the Product List, or direct from packers on a "one-time" basis. In such instances, more comprehensive specifications and more rigid acceptance procedures may be required.

For example, contracts with (local) manufacturers to produce special formulated items such as pizza, italian sausage, stuffed pork chops, prepared meals, etc., require an exact delineation and understanding of ingredients as well as preparation methods which may affect the nature of the finished product. Moreover, a rigid monitoring procedure must be established to make sure that a buyer is receiving fair value.

In other situations, large school districts with self-operated warehouses might need more rigid specifications when purchasing directly from packers on a one-time, one-item basis. Although many national packers will sell only through local distributors and not to "end users", small local packers, distributors and other "independents" may submit bids when purchases are made on a line item basis.

INTRODUCTION (CON'T.)

Whereas line item purchases of "national brand" items supplied by local distributors may be returned if the merchandise is not satisfactory, purchases made from independents may not be as easily exchanged. Sometimes the motto is "you signed for it, you own it." It is, therefore, necessary in such instances to have "fail-safe" measures to protect the integrity of the transaction.

Integrity can be assured in one or more of several ways: developing detailed specifications; onsite inspection during packing; USDA (or USDC) certificates of Grade or Inspection; drawing of samples for kitchen site inspection; and examination of product as delivered for quality assurance and condition.

Sometimes the USDA's CID or federal specifications might be used in lieu of specifications prepared in-house.

For further discussions of different methods of purchasing and applying expanded acceptance procedures, see USDA's *Contract Purchasing - A Manual for School Food Service Supervisors*.

PART II
SPECIFICATIONS

SPECIFICATIONS GENERIC TO ALL ITEM GROUPS¹

ITEM NUMBERS

It is intended that the item numbers shown on the Product List will remain uniform and constant throughout. This will help establish a mutual reference of items by school district supervisors and suppliers. Items are listed alphabetically in each group, which means that when a new item is added, it will be inserted in its alphabetical location.

ITEM IDENTIFICATION

The items listed herein are identified by commonly understood terminology. As if looking through the same window, a seller should see the items seen by a buyer. The item identifications (descriptions) listed herein are, in effect, brief product specifications. They are the result of thorough research and represent the latest information available.

Limitations. To be realistic, product identifications (specifications) are limited to requirements which can be verified on delivery. For example, "U.S." Grades are generally not specified unless there is a grade shield on the container or the product is accompanied by an inspection certificate.

Minimum Standards. Minimum standards of identity, fill or container, drained weight, etc. are automatically part of a product specification or identity. These standards are specifically covered in Federal and/or State regulations. Any supplier who violates these standards is automatically in violation of his contract with a school district, as well as Federal and/or State laws.²

Product Protection Guarantees. School districts have "automatic" product protection recourse against suppliers for products which are misrepresented. According to Federal regulations, the supplier whose name and address appear on the package is the responsible party. If a contract distributor is the first and original packer, he then becomes the last line of recourse in the chain. Contract distributors are expected to take immediate action to correct any situation in which product integrity is violated.

¹ This section can be included in the bid documents.

² Any distributor who is a successful bidder for a product or a group of products is considered to be a "Contract Distributor".

SPECIFICATIONS GENERIC TO ALL ITEM GROUPS (CON'T.)

Approved Brands. If the term "Approved Brands" does not appear with an item, this indicates that:

- (a) - A product identification is in itself sufficient, as in the case of certain generic items such as meats; or
- (b) - Blanket approval has been given to any one of several brands which are shown in the Group B section of the *Catalog*; or
- (c) - An item is packed in accord with U.S. minimum standards of identity (i.e., black pepper).

When the term "Approved Brands" appears with an Item ID, this indicates that an approved brand or preference will be specified. The buyer will either enter a preferred brand or draw a line through the term.

"Other Brands". A supplier may petition for the acceptance of a brand or product not on the approved list. However, petitions should be made well in advance of the issuing of bid invitations. The acceptance of brands or products not on the approved list is subject to school testing, sometimes under cafeteria conditions. "Other brands" cannot be approved once a bid document has been issued, unless all bidders are notified.

Unacceptable Brands. A buyer may specifically designate any brand as unacceptable even if blanket approval is inferred. This is done by stating that "X" brand is unacceptable.

Brands Quoting. A bidder should enter the brand "quoting on" in the appropriate space. Bids may be rejected if brands are entered which have not been previously approved. Brands should include the color code where applicable, or if not applicable, the item code number which shows on the master carton, i.e., Monarch Blue or Butoni #1105.

SPECIFICATIONS GENERIC TO ALL ITEM GROUPS (CON'T.)

UNITS OF PURCHASE

Whenever wholesale units of purchase are standardized, i.e., 6/#10, the unit is specified accordingly. However, some units of pack vary from one packer to another. For example, one packer might pack 92 identical portions to a master carton and another 96. In such instances, it is necessary to specify the purchase units in other terms, i.e., pounds, each, 100's, 1000's, etc., instead of by the case. Some high value items may be offered by the "box" rather than the case (master carton). Thus, the unit of purchase might be the box, particularly when the number of boxes per master carton (case) might vary from one packer to another.

When a bidder wishes to quote a reasonable size which is different than the unit specified, he may quote "his" size but the total quantity has to be equal. For example, if the bid requires 500 1-lb. packages and the bidder wants to quote on 12 ounce packages, he must submit a price on 8,000 ounces (500 x 16) or 667 packages (12 oz.).

ORDER FORMS

Contract distributors are to provide order forms to school districts for placing orders. Order forms shall be compatible with a distributor's computer or manual order processing system. In so far as practical, order forms should also be compatible with the item numbers and product identifications as used by a school district. If mutually agreeable to both parties, orders can be transmitted directly to a distributor's computer through telephone-related hardware furnished by the distributor.

PACKER CODE NUMBERS

Bidders are required by the terms of the contract documents to provide packers' product code numbers i.e., Monarch Blue or Butoni #1411, as shown on the master carton, especially for items which are either "manufactured", precooked or otherwise lack an easily definable identity. This procedure helps establish more definite product identification with respect to buyer acceptance and distributor performance.

GROUP A

FROZEN AND CHILLED MEAT ITEMS

SPECIFICATIONS¹ SPECIFIC TO GROUP A ITEMS

FROZEN AND CHILLED MEAT ITEMS²

MEAT AND POULTRY INSPECTION

All meat and poultry produced under the terms of these specifications must be derived from animal (or bird) carcasses which have been inspected by government (Federal or State) officials. Cut-up or further processed meat, from either Federally or State inspected plants, must bear inspection stamps on the box or package. Moreover, the product must be produced in plants which meet Federal or State sanitation requirements.

MEAT GRADES

School districts purchase very little meats which are visibly identified by USDA Grades. The reason for this is that meat grades are shown only on wholesale cuts or boxes containing wholesale cuts. School districts purchase a limited amount of these cuts. The only time USDA grades are specified is when a grade stamp can be seen on cuts or boxes on delivery.

IMPS

Institutional Meat Purchase Specifications (IMPS) are commonly used in school lunch purchasing and, in so far as practical, these numbers should show on wholesale cartons. If not, however, a packer must certify to the distributor and/or user that the product meets the IMP specifications. Most meat items such as fresh beef, lamb, pork and veal; products which are cured; edible by-products; and sausage are packed according to Institutional Meat Purchase Specifications. These specifications standardize various fresh meat cuts or combination products for the purposes of trade identification as to how they are cut, trimmed, ground, mixed, blended and the state of refrigeration required, i.e., chilled or frozen. IMP specifications are designated by numbers which have a very specific meaning in identifying the product. When a supplier puts an IMPS Number on a carton, he is certifying that the product meets the standards as outlined in the IMP Specifications.

-
- 1 These are recommended specifications. This section can be included in the bid document.
 - 2 Primarily main course items. Includes eggs cheese and prepared foods.

SPECIFICATIONS SPECIFIC TO GROUP A ITEMS (CON'T.)

POULTRY GRADES

Poultry products must be USDA Grade A for bidding purposes, except as indicated otherwise, herein. The USDA Grade must be identified by a shield on the carton. Plant Grade A may be acceptable, but only after a contract is let, if the products come from a plant with good quality control and passes the school district's kitchen test.

VEGETABLE PROTEIN PRODUCTS (VPP)

The initials VPP are used herein to refer to products such as Textured Vegetable Protein; the initials TVP® are a trade mark of ADM (Archer Daniels Midland Company). The ratio of meat to VPP is referred to as percent of meat (flesh) with VPP, rather than percent VPP, because the trend is to use this more accurate description.

BREADING OF MEAT AND POULTRY PRODUCTS

Specifications as listed herein for meat and poultry require 25 percent breading at time of pack. Federal regulations require that breading (for meat and poultry) cannot exceed 30 percent without modifying the name of the product. Packers of breaded meat and poultry products normally will certify that breading at time of pack will range between 24 and 28 percent. Thus 25 percent means "nominal." Successful bidders are required to furnish dated certificates from packers showing the packer's specifications on range of breading. See following page for example of certificate.

When the term "Breading" is used in the item identification, it infers that the product has been breaded either with (a) dry ground or chopped bread crumbs or (b) dry cracker meal. When the term "Flour Breading" is used, it infers that the product must be breaded with a dry mixture, predominately of wheat flour. The term "Battered" infers that the product must be dipped in a stirable hydrated (water added) wheat flour batter mix, then breaded and fried long enough to set the breading. The term "Chicken Fried" refers to the method of cooking breaded products (at a processing plant) in deep fat similar to the deep-fat method of frying chicken.

EXAMPLE 1
EXAMPLE OF BREADING CERTIFICATION

BIRDS-OF-A-FEATHER FOODS

PRODUCT SPECIFICATIONS

Effective Date January 1, 1983
Product Name Breaded Chicken Breast Fillet Strips
Product Code 2992 Pack Bulk Label Weight 10 lbs.
Raw Portion Weight 1.25 oz., avg.
Weight of Raw Chicken 0.91 oz. avg., 72% to 76% of total weight
Weight of Dry TVP 0
Weight of Hydrated TVP 0
Weight of Other Ingredients 0

Weight of Raw Breeding 0.34 oz. avg., 24 to 28% of total weight

Each strip will provide 0.64 oz. of Cooked Lean Meat/Meat Alternate Equivalent for "Type A" School Lunch Requirements. This value is based on yield information for boneless chicken established by FNS.

I certify that to the best of my knowledge the above information is true and correct.

Jerena Cole
Signed

Technical Services
Title

Birds-of-a-Feather Foods
Company

July 14, 1983
Date

¹Portions are raw, but breading is pre-set in vegetable oil.

²Slight variation in portion weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Cooking Instructions:

Deep Fry: 3 1/2 to 4 1/2 minutes at 350⁰F.
Convection Oven: 13 to 18 minutes at 425⁰F.
Regular Oven: 15 to 20 minutes at 450⁰F.

Cooking time and temperature may vary with equipment.

Store at 0⁰F. or below until ready to use.

SPECIFICATIONS SPECIFIC TO GROUP A ITEMS (CON'T.)

EGG GRADING

Fresh eggs must be USDA Grade A for bidding purposes, except as may be noted herein. The USDA Grade must be indicated by a shield on the carton. Plant Grade A eggs may be acceptable, but only after a contract is let, and provided that the food service supervisor is assured that a packer has acceptable quality control. Plant Grade A eggs are judged by the same standards as USDA Grade A and when a supplier labels his eggs "Grade A," they must meet the USDA Grade A standards.

Grade B eggs are listed since they are used for scrambling and in the preparation of other cooked foods. The price differential can be the determining factor in deciding whether it is advisable to order both Grade A eggs for frying sunny side up and Grade B eggs for other uses.

FISH INSPECTION AND GRADING

Raw fish as specified herein must bear the PUFI (Packed Under Federal Inspection) Shield. Breaded products must bear either a PUFI or USDC (Department of Commerce) Grade Shield. See Table A-1. Exceptions are as follows:

- (a) - Raw fresh-water fish (i.e., catfish) which are not normally packed under Federal Inspection are exempt.
- (b) - Packers of breaded fresh-water fish must provide a certificate to show that their breeding specifications conform to the requirements of the school district.

RAW OR COOKED

Meats, poultry and seafoods are deemed to be raw (uncooked) unless the term "cooked" is used. The term "cooked" implies "fully" cooked unless a lesser degree of doneness is specified.

- 1 Sometimes the term "raw" might be used superfluously to accentuate the point.

SPECIFICATIONS SPECIFIC TO GROUP A ITEMS (CON'T.)

IQF

The term "IQF or Individually Quick Frozen" essentially means that the parts can be removed individually from packages. The term "quick" means frozen "at the time" in a freezer tunnel, either by air blast, nitrogen or carbon dioxide.

CN LABEL

When a product is requested to have a CN (child nutrition) label, this means that the packer warrants that the amount of product is in accord with the amount to be credited toward the meal requirements in conformance with USDA - FNS standards.

In lieu of a CN label, a packer may provide a certificate stating that the product is manufactured in accord with CN standards.

Table A-1 MINIMUM PERCENT FLESH REQUIRED ON BREADED FISHERY PRODUCTS WHICH ARE GRADED OR INSPECTED BY THE U.S. DEPARTMENT OF COMMERCE (USDC)

Product	USDC Grade A	PUFI ¹
<u>Fish Fillets</u>		
Raw Breaded Fillets	--- ²	50%
Precooked Breaded Fillets	---	50%
Precooked Crispy/Crunchy Fillets	---	50%
Precooked Battered Fish Fillets	---	40%
<u>Fish Portions</u>		
Raw Breaded Fish Portions	75%	50%
Precooked Breaded Fish Portions	65%	50%
Precooked Battered Fish Portions	---	40%
<u>Fish Sticks</u>		
Raw Breaded Fish Sticks	72%	50%
Precooked Breaded Fish Sticks	60%	50%
Precooked Battered Fish Sticks	---	40%
<u>Scallops</u>		
Raw Breaded Scallops	50%	50%
Precooked Breaded Scallops	50%	50%
Precooked Crispy/Crunchy Scallops	---	50%
Precooked Battered Scallops	---	40%
<u>SHRIMP</u>		
Lightly Breaded Shrimp ³	65%	65%
Raw Breaded Shrimp ³	50%	50%
Precooked Crispy/Crunchy Shrimp	---	50%
Precooked Battered Shrimp ⁴	---	40%
Imitation Breaded Shrimp ⁴	---	No minimum.
Encouraged to put % on label		
<u>Oysters</u>		
Raw Breaded Oysters ⁵	---	50%
Precooked Breaded Oysters ⁵	---	50%
Precooked Crispy/Crunchy Oyster ⁵	---	50%
Precooked Battered Oysters ⁵	---	40%
<u>Miscellaneous</u>		
Fish and Seafood Cakes	---	35%
Extruded and Breaded Products	---	35%

1 PUFI - Packed Under Federal Inspection (and not graded).

2 "----" means no USDA grading standard currently exists.

3 FDA standards of identity require a minimum of 50% shrimp flesh by weight and if labeled "lightly breaded" must contain not less than 65% shrimp flesh.

4 Any product with a standard of identity which contains less flesh than the standard calls for, must be labeled "imitation".

5 Flesh content on oyster products can only be determined on input weight basis during production.

INFORMATION FOR THE BUYER¹

FROZEN AND CHILLED MEAT ITEMS

VEGETABLE PROTEIN PRODUCTS (VPP)

FNS regulates the amount of soy protein which can be substituted for meat and credited in a meal to meet the requirements for reimbursement in the Child Nutrition Program.

Under current guidelines, the fully hydrated VPP must be no less than 18 percent protein, by weight. Since VPP extenders may vary in source or content, the current procedure is to address the mix in terms of percent meat, i.e., 70 percent minimum of beef, meaning that the extension is 30 percent, which is the maximum allowed.

Manufacturers suggest that the most economical level from the nutritional viewpoint is approximately 25 percent VPP. Carton labels should clearly state the percentage of meat, (or extender) or carry a CN label. If a food service director feels that the source may not be reliable, then he or she should request that the packer supply a Certificate of Compliance.

COMMODITY CREDIT

The term "Commodity Credit" (CC) is used in the Item Specifications as a general term. More specifically, the term refers to the refunds or discounts received from "Commodity Processing Contracts".

A Processing Contract is an arrangement whereby state agencies can enter into contracts with commercial manufacturers for them to receive USDA donated food (commodities), process them into "manufactured" foods such as mayonnaise, cheese pizza and hamburger buns and credit school districts with the value of the donated food.

Basically, processing contracts permit a school district to receive an end product containing a commodity at a price which is reduced by the value of the commodity. This concept is referred to as passing through the value of USDA donated foods. As previously stated, the process of passing through the value is accomplished either by a refund or a discount procedure.

¹ It is not necessary to include this section in the Bid Document.

INFORMATION FOR THE BUYER (CON'T.)

Under a refund system, a processor makes a product and sells it to commercial distributors who in turn, sell the product to a school district at a competitive market price without regard to the donated food content. A school can then petition the State for a set amount of refund per unit. The State approves this petition, along with others, and forwards them to the processor, who in turn, writes a refund check to the school district. The refund method has a reasonable degree of accountability and maintains a normal level of competitiveness among commercial distributors.

Under the discount plan, commercial distributors discount a product by the value of the donated food. If, for example, a case of pizza costs \$30, the school district would know that the discount was \$5. School districts are informed of discount amounts by the state. Under this option, the processor makes the refund to the distributor. This method is not highly favored by distributors because it leaves them with collection problems.

In either instance (refund or discount) processors are accountable for their inventories and pass-through usage of donated food. State agencies are therefore encumbered to track shipments to processors, usage and inventory items of actual sales.

CURED PORK PRODUCTS

The USDA is revising the regulations pertaining to cured pork products, i.e., hams shoulders, picnics, butts, and loins. The regulations change the labeling of cured pork products and are based on the minimum meat Protein Fat Free percentage (PFF). Basically the revisions allow for four product names and qualifying statements as follows: (1) common and usual name (i.e. Cooked Ham); (2) common and usual name with natural juices (i.e. Cooked Ham with Natural Juices); (3) common and usual name Water Added (i.e. Cooked Ham Water Added); and (4) common and usual name and Water Added Product - x% of weight is added ingredients (i.e. Cooked Ham Water Added Product - 15% of weight is added ingredients.)

GROUP A FROZEN AND CHILLED MEAT ITEMS

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A102A	Beef, Corned	A1	A604	Catfish	13
A104A	Beef, Ground, Bulk	1	A610	Clams	13
A118A	Beef, Ground, Patties	1	A612P	Fish and Cheese	13
A144	Beef, Italian with Cheese	2	A615	Fish Chunks	13
A155	Beef, Liver	2	A615G	Fish Cubes	13
A160A	Beef, Roasts	2	A616C	Fish Fillets	13
A174	Beef, Steaks	3	A617	Fish Patties	14
A184	Beef, Stew Meat	3	A620C	Fish Portions, Cooked	14
A190A	Beef, Sticks	3	A632C	Fish Portions, Raw	15
(2) - PORK			A650C	Fish Squares, Cooked	16
A201	Bacon	4	A655C	Fish Sticks, Raw	16
A204	Ham	4	A675	Shrimp	16
A250	Liverwurst	5	(7) - BUTTER, CHEESE & MARGARINE		
A254	Pork Barbecue	5	A705	Butter, Bulk	17
A264A	Pork Butts	5	A711	Butter Patties	17
A270	Pork Chops	5	A717	Butter Prints	17
A280	Pork, Dry Salt	6	A724	Butter Reddies	17
A284	Pork Rib Patties	6	A740A	Cheese	17
A294A	Pork Shoulder	6	A780A	Cheese Food	19
(4) - SAUSAGE PRODUCTS			A782	Cheese Spread	20
A404	Bologna	7	A790A	Margarine	20
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A430	Kielbasa	7	A802	Beef Chalupa	21
A431	Knockwurst	8	A804	Burritos	21
A435	Luncheon Loaf	8	A810	Chili Con Carne	21
A438A	Pastrami	8	A812	Corn Dogs, Cooked	21
A444	Pepperoni	8	A824	Enchaladas	21
A450	Pimento Loaf	8	A830	Lasagna	21
A455	Salami	8	A850A	Meat Balls	22
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A495A	Smokie Links	9	A852	Meat Pies	22
(5) - POULTRY AND EGGS			A854	Pizza	22
A502	Chicken Breast Strips	10	A880	Ravioli	24
A504	Chicken Chunks	10	A890	Salisbury Steaks	24
A505	Chicken Fingers	10	ABBREVIATIONS (See text)		
A507	Chicken Drumettes	10	IMPS - Institutional Meat Specifications		
A509	Chicken Nuggets	10	VPP - Vegetable Protein Product		
A511	Chicken Patties	10	CN (label) - Child Nutrition		
A515A	Chicken Parts	10	CR - Certificate Required on % breeding		
A531A	Eggs	11	PUFI - Packed Under Federal Inspection		
A550	Turkey Breasts	12	(USDC)		
A555	Turkey Rolls	12	CC - Commodity Credit		
A564	Turkeys	12	TAl - See Table A - 1, Page 34		

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

Notes

Approved Brands: Buyer enter brand only if "Approved Brand" appears in the product ID.

How Packed: Bidder enter information only if "How Packed" appears in the product ID. Otherwise, furnish pack as specified.

Brand Quoting: Buyer enter line for "Brand Quoting" on all items. (Omitted in specs which follow) Bidder fill in information re Brand and Product Code, i.e., Morarch Blue or Butoni 1411, as shown on master carton.

Unit: Bid unit.

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - BEEF			
A102A	BEEF, CORNED, BRISKET (F) IMPS #601, Vacuum pack U.S. Good or better 9-11 lb. each Approved Brands: Unit: lb.	A108A	BEEF, GROUND, BULK, WITH VPP (F) IMPS #136A, 70:30 lean to fat Fine grind, 85% beef with VPP 10-lb. pkg. Unit: lb.
A102E	BEEF, CORNED, TOP ROUND (F) IMPS #606, Vacuum pack U.S. Good or better 11-18 lb. each Approved Brands: Unit: lb.	A108E	BEEF, GROUND, BULK, WITH VPP (F) IMPS #136A, 70:30 lean to fat Coarse grind, 85% beef with VPP, 10-lb. pkg. Unit: lb.
A104A	BEEF, GROUND, BULK (F) IMPS #136, 80:20 lean to fat Fine grind, 10-lb. pkg. Unit: lb.	A110	BEEF, GROUND WITH VPP, COOKED (F) Beef crumbles, Coarse grind 70% beef with VPP & seasonings Approved Brands: Unit: lb. How Packed ?
A104E	BEEF, GROUND, BULK (F) IMPS #136, 80:20 lean to fat Coarse grind, 10-lb. pkg. Unit: lb.	A118A	BEEF, GROUND, PATTIES (F) IMPS #1136, 80:20 lean to fat IQF, 80/2 oz. box Approved Brands: Unit: lb.
A106A	BEEF, GROUND, BULK (F) IMPS #136, 70:30 lean to fat Fine grind, 10-lb. pkg. Unit: lb.	A118B	BEEF, GROUND, PATTIES (F) IMPS #1136, 80:20 lean to fat IQF, 64/2.6 oz. box Approved Brands: Unit: lb.
A106E	BEEF, GROUND, BULK (F) IMPS #136, 70:30 lean to fat Coarse grind, 10-lb. pkg. Unit: lb.	A118C	BEEF, GROUND, PATTIES (F) IMPS #1136, 80:20 lean to fat IQF, 50/3.2 oz. box Approved Brands: Unit: lb.
A107A	BEEF, GROUND, BULK, WITH VPP (F) IMPS #137, Special, 80:20 fat to lean, Fine grind 85% beef with VPP, 10-lb. pkg. Unit: lb.	A119A	BEEF, GROUND, SPECIAL, PATTIES (F) IMPS #1137, 80:20 lean to fat IQF, 80/2 oz. box Approved Brands: Unit: lb.

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - BEEF			
A119B	BEEF, GROUND, SPECIAL, PATTIES (F) IMPS #1137, 80:20 lean to fat IQF, 64/2.6 oz. box Approved Brands: Unit: lb.	A122C	BEEF PATTIES, CHARBROILED (F) 75% Beef with VPP, Sleeve pack CN label, 2.25 oz. meat or alt., 53/3 oz. box Approved Brands: Unit: lb.
A119C	BEEF, GROUND, SPECIAL, PATTIES (F) IMPS #1137, 80:20 lean to fat IQF, 50/3.2 oz. box Approved Brands: Unit: lb.	A130	BEEF PATTIES WITH BACON CN label 1.11 oz. beef 0.44 oz. bacon, 25% breeding CR, 80/2 oz. box Approved Brands: Unit: Case
A120A	BEEF, GROUND, PATTIES WITH VPP (F) IMPS #1136A, 70:30 lean to fat 80% beef with VPP, IQF 80/2 oz. box Approved Brands: Unit: lb.	A134	BEEF PATTIES, CHICKEN FRIED (F) Cooked, 25% breeding, CR CN label 2 oz. meat or alt. 36/4 oz. box Approved Brands: Unit: lb.
A120B	BEEF, GROUND, PATTIES WITH VPP (F) IMPS #1136A, 70:30 lean to fat 80% beef with VPP, IQF 64/2.6 oz. box Approved Brands: Unit: lb.	A136	BEEF PATTIES, CHUCKWAGON, (F) CN label 2 oz. meat or alt. 25% breeding, CR 120/2 oz. box Approved Brands: Unit: Case
A120C	BEEF, GROUND, PATTIES WITH VPP (F) IMPS #1136A, 70:30 lean to fat 80% beef with VPP, IQF 50/3.2 oz. box Approved Brands: Unit: lb.	A138	BEEF PATTIES, HOAGIEBURGERS (F) Cooked, CN label 2 oz. meat or alt. Approved Brands: Unit: Case How Packed ?
A122A	BEEF PATTIES, CHARBROILED (F) 75% beef with VPP, Sleeve pack CN label, 1.5 oz. meat or alt. 80/2 oz. box Approved Brands: Unit: lb.	A140	BEEF PATTIES, PIZZABURGER (F) Pizza seasoned beef patty 108/2.5 oz. box Approved Brands: Unit: Case
A122B	BEEF PATTIES, CHARBROILED (F) 75% Beef with VPP, Sleeve pack CN label 2 oz. meat or alt. 60/2.7 oz. box Approved Brands: Unit: lb.	A144	BEEF, ITALIAN WITH CHEESE (F) CN label 1.7 oz. meat or alt. 40/2-7/8 oz. box 6/6-3/4 lb./case Approved Brands: Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - BEEF			
A148A	BEEF LIVER, DEVEINED (F) IMPS #703, Skinned Sliced, 30/3 oz. box Unit: lb.	A168B	BEEF ROASTS, COOKED, SLICED (F) Bulk pack (Not portion pack) 5 slices per oz. 9-lb. box Approved Brands: Unit: lb.
A148B	BEEF LIVER, DEVEINED (F) IMPS #703, Skinned Sliced, 24/4 oz. box Unit: lb.	A174	BEEF STEAKS, BOTTOM ROUND (F) IMPS #1170, Choice No tenderizer, 56/3 oz. box Unit: lb.
A160A	BEEF ROASTS, CHOICE (RAW) (CH) IMPS #168, Top (Inside) Round Max. 0.5 inch external fat Shrink wrap, 2/18 lb. av. box Approved Brands: Unit: lb.	A176	BEEF STEAKS, BREADED (F) 25% flour breading, CR Tenderized, 56/3 oz. box Approved Brands: Unit: lb.
A160B	BEEF ROASTS, CHOICE, (RAW) (F) IMPS #171B, Bottom Round Boned, Rolled and Netted 2/12 lb. av. box Approved Brands: Unit: lb.	A178	BEEF STEAKS, CUBED (F) IMPS #1100, Layer packed 56/3 oz. box Unit: lb.
A162	BEEF ROASTS, CHOICE, COOKED (F) Top Round, Injected, Wet cooked, 145 F Internal (Med.) Shrink wrap, 2/16 lb. av./box Approved Brands: Unit: lb.	A184	BEEF STEW MEAT (F) IMPS #135A, 10-lb. box Unit: lb.
A164	BEEF ROAST ROLLS (F) All beef, Chunked and formed Cooked with natural juices 10-lb. each, 2/box Approved Brands: Unit: lb.	A190A	BEEF STICKS, ALL BEEF (F) 25% breading, CR 160/1 oz., 10-lb. box Approved Brands: Unit: lb.
A168A	BEEF ROASTS, COOKED, SHAVED (F) Bulk pack, (Not portion or retail pack) 9-lb. box Approved Brands: Unit: Case	A190B	BEEF STICKS WITH VPP (F) 75% beef with VPP 25% breading, CR 160/1 oz., 10-lb. box Approved Brands: Unit: lb.

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - PORK			
A201	BACON, CANADIAN STYLE (F) IMPS #551, Sliced, 1-oz. 10-lb. box Approved Brands: Unit: lb.	A224	HAM PATTIES (CH) Water added, 12/36 oz. 18/2 oz. patties/can Approved Brands: Unit: lb.
A202	BACON, CANADIAN STYLE, TURKEY (F) 8-10 lb. each Unit: lb. How Packed ?	A226	HAM PEAR SHAPE, CANNED (CH) Water added, Shank off 6/10 lb./case Approved Brands: Unit: lb.
A204	BACON, ENDS AND PIECES (F) IMPS #541 Unit: lb. How Packed ?	A228	HAM, PULLMAN STYLE, CANNED (CH) Water added, Domestic Shank off, 4 x 4 inch or 4.5 x 4.75 inch, 6/10 lb./case Unit: lb.
A207	BACON, SLICED (F) IMPS #539, 22/26 slices per lb., From 9-13 lb. bellies Lay out, 15-lb. box Approved Brands: Unit: lb.	A230	HAM, PULLMAN STYLE, CANNED (CH) Polish, Cooked with natural juices, Shank off 6/10 lb./case Unit: lb.
A210	BACON, SLICED, COOKED (F) 26-30 slices per lb. raw Layer packed on flame proof parchment, 300 slices/case Unit: lb.	A232	HAM, SHAVED (F) Water added, Sectioned and formed, Shank off 9-lb. box Unit: lb.
A220	HAM AND BISCUIT (F) 0.75 oz. ham, 0.5 oz. biscuit 2 per pkg., 60 pkg./case Approved Brands: Unit: Case	A234	HAM, SLICES (F) Water added, Boneless Sectioned and formed 72/2 oz. box Approved Brands: Unit: lb.
A222	HAM, DICED (F) Sectioned and formed, Smoked Water added, 1/4 inch cubes 8/2-1/2 lb./case Approved Brands: Unit: Case	A236	HAM, SPICED, COOKED, CANNED (CH) Boneless, Skinless, With natural juices 6-8-lb. can Approved Brands: Unit: lb.

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - PORK			
A238	HAM, TURKEY, COOKED (CH) 8-12 lb. each Unit: lb. How Packed ?	A254	PORK BARBECUE, WITH SAUCE (F) Chipped, in catsup base sauce with VPP, 4/5 lb./case Approved Brands: Unit: Case
A240	HAM, WHOLE, DRY SALT CURE (CH) Boneless, Smoked Shank off, 10-12 lb. each Unit: lb. How Packed ?	A260	PORK BARBECUE, PULLED (F) 4/5 lb./case Approved Brands: Unit: Case
A240B	HAM, WHOLE, DRY SALT CURE (CH) Bone in, Smoked, Country style Shank on, 16-20 lb. each Approved Brands: Unit: lb. How Packed ?	A264A	PORK BUTTS, BOSTON (F) IMPS #406, Smoked, Large 8-12 lb. each Unit: lb. How Packed ?
A242A	HAM COOKED (F) Brine cured, Boneless Shank off, 8-10 lb. each Approved Brands: Unit: lb. How Packed ?	A264B	PORK BUTTS, BOSTON (F) IMPS #406A, Boned & Tied 8-12 lb. each Unit: lb. How Packed ?
A242E	HAM, COOKED, WITH NAT. JUICES (F) Brine cured, Boneless Shank off, 10-12 lb. each Approved Brands: Unit: lb. How Packed ?	A270	PORK CHOPPETTES VPP (F) Chopped and formed Breaded, CR, Cooked 54/3 oz. box Unit: Case
A242J	HAM, COOKED, WATER ADDED (CH) Brine cured, Boneless Shank off, 10-14 lb. each Approved Brands: Unit: lb. How Packed ?	A274	PORK CHOPS, CENTER CUT (F) IMPS #1412, 4 oz. Unit: lb. How Packed ?
A250	LIVERWURST (F) Natural casings 5-6-lb. each Approved Brands: Unit: lb. How Packed ?	A276	PORK CHOPS, REGULAR (F) IMPS #1410, 4 oz. Unit: lb. How Packed ?

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - PORK			
A280	PORK, DRY SALT (CH) Clear fat back (Cured) IMPS #562, 8-10 lb. each Unit: lb. How Packed ?	A294B	PORK SHOULDER (CH) IMPS #404, Brine cured Water added, 8-12 lb. each Unit: lb. How Packed ?
A284	PORK RIB PATTIES, ALL PORK (F) Boneless, Flaked and formed 2.5 oz. Approved Brands: Unit: lb. How Packed ?		
A286	PORK RIB PATTIES, WITH VPP (F) Boneless, Rib shape With VPP & BBQ seasoning 90/2.6 oz. box Approved Brands: Unit: Case		
A288	PORK RIB PATTIES, BBQ (F) Boneless, Rib shape With BBQ seasoning 40/4 oz. box Approved Brands: Unit: Case		
A290A	PORK RIB PATTIES, COOKED (F) Boneless, Flaked and formed Rib shaped, 25% breading, CR 120/2 oz. box Approved Brands: Unit: lb.		
A290B	PORK RIB PATTIES, COOKED (F) Boneless, Flaked and formed Rib shaped, 25% breading, CR 80/3 oz. box Approved Brands: Unit: lb.		
A294A	PORK SHOULDER (CH) IMPS #404, Skinned 8-12 lb. each Unit: lb. How Packed ?		

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - SAUSAGE PRODUCTS			
A404A	BOLOGNA (F) IMPS #801, Formula A, Natural color, Artificial casing Approx. 10-lb. stick Approved Brands: Unit: lb.	A412B	FRANKFURTERS, ALL MEAT (F) IMPS #800, Formula B Nat. color, Skinless, 80 per box, 8 per lb., 10-lb. box Approved Brands: Unit: Box
A404B	BOLOGNA (F) IMPS #801, Formula B1, Natural color, Artificial casing Approx. 10-lb. stick Approved Brands: Unit: lb.	A414B	FRANKFURTERS (F) IMPS #800, Formula B1 Nat. color, Skinless, 80 per box, 8 per lb., 10-lb. box Approved Brands: Unit: Box
A405	BOLOGNA, SLICED (F) IMPS #801, Formula A, Natural color, Artificial casing 1/2 oz. slices, 12-lb. box Unit: lb.	A414C	FRANKFURTERS (F) IMPS #800, Formula B1, Nat. color, Skinless, 100 per box, 10 per lb., 10-lb. box Approved Brands: Unit: lb.
A407	BOLOGNA, TURKEY (F) Artificial Color, Natural casing, 10-lb. stick Approved Brands: Unit: lb.	A416	FRANKFURTERS, ALL MEAT (F) IMPS #800, Formula A Nat. color, Skinless, 100 per box, 10 per lb., 10-lb. box Approved Brands: Unit: Box
A408	BOLOGNA, TURKEY, SLICED (F) Artificial color Natural casing 1/2 oz. slices, 10-lb. box Unit: lb.	A417	FRANKFURTERS, ALL MEAT (F) Skinless, No more than 15% poultry meat, 80 per box 8 per lb., 10-lb. box Unit: Case
A410	COMBINATION PACK (F) 3 or 4 types of meat 1/2 oz. slices, 12-lb. box State types of meat Approved Brands: Unit: lb.	A419	FRANKFURTERS, FOOT LONG (F) IMPS #800, Formula B Nat. color, Skinless, 60 per box, 6 per lb., 10-lb. box Approved Brands: Unit: Box
A412A	FRANKFURTERS, ALL MEAT (F) IMPS #800, Formula B Nat. color, Skinless, 50 per box, 5 per lb., 10-lb. box Unit: Box	A421	FRANKFURTERS, CHICKEN (F) Nat. color, Skinless, 80 per box, 8 per lb., 10-lb. box Unit: Box

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - SAUSAGE PRODUCTS			
A422	FRANKFURTERS, TURKEY (F) Artificial color, Skinless 80 per box, 8 per lb. 10-lb. box Approved Brands: Unit: Box	A438B	PASTRAMI, SMOKED (F) Shaved, 9-lb. box Approved Brands: Unit: lb.
A430	KIELBASA SAUSAGE (F) Cooked, Continuous link Polish style 3 lb. av., 6/box Approved Brands: Unit: lb.	A438C	PASTRAMI, SMOKED (F) Sliced, Approx. 5 slices/oz. Bulk pack, 9-lb. box Approved Brands: Unit: lb.
A431	KNOCKWURST (F) 5-6 lb. each Approved Brands: Unit: lb. How Packed ?	A439	PASTRAMI, TURKEY, ROASTED (F) Oval shaped Approx. 5-9 lb. each Approved Brands: Unit: lb. How Packed ?
A435	LUNCHEON LOAF, SPICED (CH) 9/6-lb. can Approved Brands: Unit: lb.	A444	PEPPERONI STICK (CH) 3 inch diameter, Prepared by conventional methods Approved Brands: Unit: lb. How Packed ?
A435A	LUNCHEON MEAT, MINCED (F) IMPS #805, Formula A Rectangular, 9/6 lb. Unit: lb.	A445	PEPPERONI, SLICED (F) Prepared according to conventional methods 256 slices/lb., 4/3 lb./case Approved Brands: Unit: lb.
A436	LUNCHEON MEAT, TURKEY (CH) 6-lb. can Unit: lb. How Packed ?	A450	PIMENTO LOAF (CH) Prepared according to conventional methods 6/6 lb./case Unit: lb.
A438A	PASTRAMI, ROLL, SMOKED (F) 10 lb. av., 3/box Approved Brands: Unit: lb.	A455	SALAMI, COOKED (F) Cotto Salami, IMPS #804 Formula A, Natural casing Approved Brands: Unit: lb. How Packed ?

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - SAUSAGE PRODUCTS			
A456	SALAMI, COOKED, SLICED (F) 1/2 oz. slices 12-lb. box Unit: lb.	A474	SAUSAGE LINKS (F) IMPS #810, 16 links per lb. Approved Brands: Unit: lb. How Packed ?
A458	SALAMI, TURKEY, ROASTED (F) 8-10-lb. each Unit: Case How Packed ?	A476	SAUSAGE LINKS, TURKEY (F) 16 links per lb. 3-1/2 x 3/4 inch diameter 12/1 lb./case Approved Brands: Unit: lb.
A460	SALAMI, TURKEY (F) 8-10-lb. each Approved Brands: Unit: lb. How Packed ?	A478A	SAUSAGE PATTIES (F) IMPS #802A, 1.5 oz. Approved Brands: Unit: lb. How Packed ?
A461	SALAMI, TURKEY, SLICED (F) 1/2 oz. slices 12-lb. box Unit: lb.	A478B	SAUSAGE PATTIES, COOKED (F) IMPS #802B, 0.75 oz. Approved Brands: Unit: lb. How Packed ?
A462	SAUSAGE AND BISCUIT (F) 0.75 oz. sausage, 0.5 oz. biscuits, 2 biscuits/pkg. 60 pkg./case Approved Brands: Unit: Case	A490	SAUSAGE, VIENNA (F) Cooked, Smoked 48-52/lb., 10-lb. box Approved Brands: Unit: lb.
A470	SAUSAGE AND PANCAKE ON A STICK (F) Smoked sausage dipped in pancake batter, Cooked 36/2.5 oz./case Approved Brands: Unit: Case	A495A	SMOKIE LINKS (F) Hickory smoke flavored sausage 8/lb., 10-lb. box Unit: lb.
A472	SAUSAGE, PORK, BULK (F) Whole hog, IMPS #810 10-lb. pkg. Approved Brands: Unit: lb.	A495B	SMOKIE LINKS (F) Hickory smoke flavored sausage Approximately 48/lb. 10-lb. box Unit: lb.

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(5) - POULTRY AND EGGS			
A502	CHICKEN BREAST STRIPS (F) Cut from solid meat Skinless, 25% breeding, CR 1.25 oz. av., 10-lb. box Unit: lb.	A512	CHICKEN PATTIES, COOKED (F) All white meat, 25% breeding CN label 2 oz. meat or alt. 54/3 oz., 10-lb. box Unit: lb.
A504	CHICKEN CHUNKS, COOKED (F) CN label, 0.3 oz. meat or alt. 25% breeding, CR 320/0.5 oz., 10-lb. box Approved Brands: Unit: Box	A513	CHICKEN PATTIES, COOKED (F) White and dark meat CN label 2 oz. meat or alt. 60/2.6 oz., 10-lb. box Approved Brands: Unit: Box
A505	CHICKEN FINGERS COOKED, (F) CN label, 0.6 oz. meat or alt. 25% breeding, CR 160/1 oz., 10-lb. box Approved Brands: Unit: Box	A515A	CHICKEN PARTS, BREAST (F) IQF, USDA Grade A 90/3 oz. av., 16-lb. box Unit: lb.
A507	CHICKEN DRUMMETTES (F) Formed wing joint, Boneless IQF, 150-200/10-lb. box Unit: lb.	A515C	CHICKEN PARTS, BREAST (F) IQF, USDA Grade A 50/5 oz. av., 16-lb. box Unit: lb.
A509	CHICKEN NUGGETS, COOKED (F) White meat, Chopped & formed CN label, 0.3 oz. meat or alt. Approx. 255/.06 oz., 10-lb. box Approved Brands: Unit: Box	A515E	CHICKEN PARTS, BREAST (F) IQF, USDA Grade A 50/6 oz. av., 18.5-lb. box Unit: lb.
A510	CHICKEN NUGGETS, RAW (F) IQF, Approx. 320/0.5 oz. 10-lb. case Unit: lb.	A516	CHICKEN PARTS, BREAST (F) Cooked, 25% breeding No back portion 100/2.75 oz., 17.5-lb. box Approved Brands: Unit: Box
A511	CHICKEN PATTIES, COOKED (F) All white meat, 25% breeding CN label 2 oz. meat or alt. 60/2.6 oz., 10-lb. box Approved Brands: Unit: Box	A517A	CHICKEN PARTS, DRUMSTICKS (F) IQF, USDA Grade A 90/3 oz. av., 16-lb. box Unit: lb.

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST


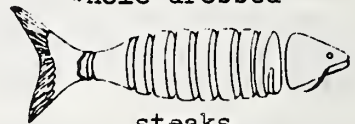

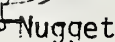

No.	IDENTIFICATION	No.	IDENTIFICATION
(5) - POULTRY AND EGGS			
A517C	CHICKEN PARTS, DRUMSTICKS (F) IQF, USDA Grade A 50/4.5 oz. av., 15-lb. box Unit: lb.	A523C	CHICKEN PARTS, WINGS (F) IQF, USDA Grade A 100/2 oz. av., 13-1/2-lb. box Unit: lb.
A518	CHICKEN PARTS, DRUMSTICKS (F) Cooked, 25% breeding CN label 2 oz. meat or alt. 100/3 oz., 19-lb. box Approved Brands: Unit: Box	A525	CHICKEN PARTS, EIGHT PIECE CUT (F) IQF, USDA Grade A 96/4 oz. av., 24-lb. case Unit: lb.
A520A	CHICKEN PARTS, THIGHS (F) IQF, USDA Grade A 90/3 oz. av., 16-lb. box Unit: lb.	A531A	EGGS, FRESH, LARGE, (CH) USDA Grade A, 30 dz./case Unit: Case
A520B	CHICKEN PARTS, THIGHS (F) IQF, USDA Grade A 96/4 oz. av., 25 lb. box Unit: lb.	A531B	EGGS, FRESH, LARGE, (CH) USDA Grade B, 30 dz./case Unit: Case
A520C	CHICKEN PARTS, THIGHS (F) IQF, USDA Grade A 50/5 oz. av., 16-lb. box Unit: lb.	A532A	EGGS, FRESH, MEDIUM (CH) USDA Grade A, 30 dz./case Unit: Case
A521	CHICKEN PARTS, THIGHS (F) Cooked, 25% breeding, CN label 2 oz. meat or alt. No back portion, 100/2-3/4 oz., 19-lb. bx Approved Brands: Unit: Box	A532B	EGGS, FRESH, MEDIUM (CH) USDA Grade B, 30 dz./case Unit: Case
A523	CHICKEN PARTS, WINGS (F) IQF, USDA Grade A 86/2.5 oz. av., 13-1/2-lb. box Unit: lb.	A537	EGGS, COOKED, DICED (F) 4/5 lb. Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(5) - POULTRY AND EGGS

A540	EGGS, WHOLE (F) Homogenized, Pasteurized 30 lb./pail Unit: Pail	A555	TURKEY ROLLS, COOKED (F) All white, 10-lb. roll Approved Brands: Unit: lb. How Packed ?
A541	EGGS, WHOLE (F) Portioned for scrambling 156/3 oz., 6/5-lb./case Unit: Case	A558	TURKEY ROLLS, COOKED (F) 60% light & 40% dark meat with broth, 10-lb. roll Approved Brands: Unit: lb.
A543	EGGS, WHOLE, PEELED (F) Salad grade, 20-lb. pail Unit: Pail	A564	TURKEYS, HEN (F) USDA Grade A, 10-12 lb. each Approved Brands: Unit: lb. How Packed ?
A550	TURKEY BREASTS, ROASTED (F) Whole solid lobes of breast 7-9 lb. each Approved Brands: Unit: lb. How Packed ?	A570	TURKEYS, TOM (F) USDA Grade A, 20-22 lb. each Unit: lb. How Packed ?
A552	TURKEY BREASTS, SLAB, ROASTED (F) Skinless, Boneless Chunk white meat, 7-9 lb. each Approved Brands: Unit: lb.	<p>CATFISH ARE AVAILABLE IN A VARIETY OF CUTS AND FORMS.</p>  <p>whole dressed</p>  <p>steaks</p>  <p>shank fillet</p>  <p>Nugget</p>  <p>strips</p>	
A553	TURKEY BREASTS WITH RIBS (F) Whole breast, May contain portion of wing meat, Ready to cook, 12-14 lb. each Approved Brands: Unit: lb.		
A554	TURKEY ROASTS Raw, Boneless, 60% white & 40% dark meat, Wrapped in nat. skin, Netted, 8-10 lb. Unit: lb. How Packed ?		

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(6) - FISH PRODUCTS			
A604A	CATFISH, FILLET STYLE (F) 25% breading, CR 80/3 oz., 15-lb. case Unit: lb.	A612W	FISH & CHEESE, COOKED WHITING (F) CC, PUFI, CN label 1.1 oz. fish, 0.9 oz. cheese 32/3.5 oz., 10/7 lb. Approved Brands: Unit: Case
A607	CATFISH NUGGETS (F) 25% breading, CR Approx. 1-2 oz. 120-200 per 10-lb. case Unit: lb.	A615	FISH CHUNKS, OVEN READY (F) Batter fried, TAI, PUFI CN label, 96/0.75 oz. box Unit: Box
A607B	CATFISH NUGGETS (F) Unbreaded, 1-3 oz. Approx. 97-190 per 15-lb. case Approved Brands: Unit: lb.	A615G	FISH CUBES, RAW, COD (F) Breaded, TAI, PUFI Cut from solid blocks 128/1/2 oz., 6/4 lb. Approved Brands: Unit: Case
A609	CATFISH STRIPS (F) 25% breading CR, Cut from fillet, average 1.5 oz. 120-240 per 10-lb. case Approved Brands: Unit: lb.	A616C	FISH FILLETS, COD (F) Skinless, Boneless Cello-wrap, 10/5 lb. Unit: Case
A610	CLAMS, CHOPPED (F) 10/5 lb. Approved Brands: Unit: Case	A616F	FISH FILLETS, FLOUNDER (F) Skinless, Boneless Cello-wrap, 10/5 lb. Unit: Case
A612C	FISH & CHEESE, COOKED COD (F) CC, PUFI, CN label 1.1 oz. fish, 0.9 oz. cheese 32/3.5 oz., 10/7 lb. Approved Brands: Unit: Case	A616H	FISH FILLETS, HADDOCK (F) Skinless, Boneless Cello-wrapped, 10/5 lb. Unit: Box
A612P	FISH & CHEESE, COOKED POLLOCK (F) CC, PUFI, CN label 1.1 oz. fish, 0.9 oz. cheese 32/3.5 oz., 6/5 lb. Approved Brands: Unit: Case	A616P	FISH FILLETS, OCEAN PERCH (F) Skinless, Boneless Cello-wrap, 10/5 lb. Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(6) - FISH PRODUCTS			
A616W	FISH FILLETS, WHITING (F) Skinless, Boneless Cello-wrap, 10/5 lb. Unit: Case	A621H	FISH PORTIONS, COOKED HADDOCK (F) Breaded, TAL, PUFI CN label 2 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case
A617	FISH PATTIES (F) Made from minced Cod, Haddock, Pollock, Whiting, Shrimp or Clams, PUFI, 24/3 oz. box Unit: Box	A621P	FISH PORTIONS, COOKED POLLOCK (F) Breaded, TAL, PUFI CN label 2 oz. meat or alt. From solid blocks, 10/ 6 lb. Approved Brands: Unit: Case
A620C	FISH PORTIONS, COOKED COD (F) Breaded, TAL, PUFI CN label 1.5 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case	A621W	FISH PORTIONS, COOKED WHITING (F) Breaded, TAL, PUFI CN label 2 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case
A620H	FISH PORTIONS, COOKED HADDOCK (F) Breaded, TAL, PUFI CN label 1.5 oz. meat or alt. From solid blocks, 10/6 lb. Unit: Box	A622C	FISH PORTIONS, COOKED COD (F) Battered, TAL, PUFI CN label 1.5 oz. meat or alt. 30/3.2 oz., 6/6 lb. Approved Brands: Unit: Case
A620P	FISH PORTIONS, COOKED POLLOCK (F) Breaded, TAL, PUFI CN label 1.5 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case	A622H	FISH PORTIONS, COOKED HADDOCK (F) Battered, TAL, PUFI CN label 1.5 oz. meat or alt. 30/3.2 oz., 6/6 lb. Approved Brands: Unit: Case
A620W	FISH PORTIONS, COOKED WHITING (F) Breaded, TAL, PUFI CN label 1.5 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case	A622P	FISH PORTIONS, COOKED POLLOCK (F) Battered, TAL, PUFI CN label 1.5 oz. meat or alt. 30/3.2 oz., 6/6 lb. Approved Brands: Unit: Case
A621C	FISH PORTIONS, COOKED COD (F) Breaded, TAL, PUFI CN label 2 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case	A622W	FISH PORTIONS, COOKED WHITING (F) Battered, TAL, PUFI CN label 1.5 oz. meat or alt. 30/3.2 oz., 6/6 lb. Approved Brands: Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(6) - FISH PRODUCTS

A626C	FISH PORTIONS, COOKED COD (F) Battered, TAL, PUFI CN label 1.5 oz. meat or alt. 18/4 oz., 6/6 lb. Approved Brands: Unit: Case	A630C	FISH PORTION, COOKED COD (F) Battered, TAL, PUFI CN label 2 oz. meat or alt. For hot dog bun, 30/3.2 oz. bx Unit: Box
A626H	FISH PORTIONS, COOKED HADDOCK (F) Battered, TAL, PUFI CN label 2 oz. meat or alt. 18/4 oz., 6/6 lb. Approved Brands: Unit: Case	A630P	FISH PORTIONS, COOKED POLLOCK (F) Battered, TAL, PUFI CN label 2 oz. meat or alt. For hot dog bun, 30/3.2 oz. bx Unit: Box
A626P	FISH PORTIONS, COOKED POLLOCK (F) Battered, TAL, PUFI CN label 2 oz. meat or alt. 18/4 oz., 6/6 lb. Approved Brands: Unit: Case	A630W	FISH PORTIONS, COOKED WHITING (F) Battered, TAL, PUFI CN label 2 oz. meat or alt. For hot dog bun, 30/3.2 oz. bx Unit: Box
A626W	FISH PORTIONS, COOKED WHITING (F) Battered, TAL, PUFI CN label 2 oz. meat or alt. 18/4 oz., 6/6 lb. Unit: Box	A632C	FISH PORTIONS, RAW, COD (F) Breaded, TAL, PUFI Cut form solid blocks 32/3 oz. box Unit: Box
A628C	FISH PORTIONS, COOKED COD (F) Oven batter, TAL, PUFI CN label 1.5 oz. maet or alt. 36/2 oz. Unit: Box	A632H	FISH PORTIONS, RAW, HADDOCK (F) Breaded, TAL, PUFI Cut from solid blocks 32/3 oz. box Unit: Box
A629C	FISH PORTIONS, COOKED COD (F) Oven batter, TAL, PUFI CN label, 2 oz. meat or alt. 34/3 oz. Unit: Box	A632P	FISH PORTIONS, RAW, POLLOCK (F) Breaded, TAL, PUFI Cut from solid blocks 32/3 oz. box Unit: Box
A629W	FISH PORTIONS, COOKED WHITING (F) Oven batter, TAL, PUFI CN label 2 oz. meat or alt. 24/3 oz., 6/4.5 lb. Approved Brands: Unit: lb.	A632W	FISH PORTIONS, RAW, WHITING (F) Breaded, TAL, PUFI Cut from solid blocks 32/3 oz. box Unit: Box

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(6) - FISH PRODUCTS			
A638C	FISH PORTIONS, RAW, COD (F) Breaded, TAL, PUFI Cut from solid blocks 24/4 oz. box Unit: Box	A650W	FISH SQUARES, COOKED, WHITING (F) Breaded, TAL, PUFI CN label 1 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case
A638H	FISH PORTIONS, RAW, HADDOCK (F) Breaded, TAL, PUFI Cut from solid blocks 24/4 oz. box Unit: Box	A655C	FISH STICKS, RAW, COD (F) Breaded, TAL, PUFI CN label 0.5 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case
A638P	FISH PORTIONS, RAW, POLLOCK (F) Breaded, TAL, PUFI Cut from solid blocks 24/4 oz. box Unit: Box	A655H	FISH STICKS, RAW, HADDOCK (F) Breaded, TAL, PUFI CN label 0.5 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case
A638W	FISH PORTIONS, RAW, WHITING (F) Breaded, TAL, PUFI Cut from solid blocks 24/4 oz. box Unit: Box	A655P	FISH STICKS, RAW, POLLOCK (F) Breaded, TAL, PUFI CN label 0.5 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case
A650C	FISH SQUARES, COOKED, COD (F) Breaded, TAL, PUFI CN label 1 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case	A655W	FISH STICKS, RAW, WHITING (F) Breaded, TAL, PUFI CN label 0.5 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case
A650H	FISH SQUARES, COOKED, HADDOCK (F) Breaded, TAL, PUFI CN label 1 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case	A675	SHRIMP, BUTTERFLY (F) Breaded, TAL, 26-30 count Grade A, 8/3 lb. Unit: Case
A650P	FISH SQUARES, COOKED, POLLOCK (F) Breaded, TAL, PUFI CN label 1 oz. meat or alt. From solid blocks, 10/6 lb. Approved Brands: Unit: Case	A680	SHRIMP, ROUND (F) Extruded from minced shrimp 35% breading, TAL 21-25 per lb. Approved Brands: Unit: lb. How Packed ?

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(7) - BUTTER, CHEESE & MARGARINE			
A705	BUTTER, BULK, SALTED (F) Grade A, 72 lb. Maximum Unit: lb. How Packed ?	A727	BUTTER REDDIES, SALTED (F) Grade A, 90 cuts per lb. 6/5 lb. Unit: lb.
A708	BUTTER, BULK, UNSALTED (F) Grade A, Maximum 72 lb. Unit: lb. How Packed ?	A740A	CHEESE, CHEDDAR (CH) Imitation, 4/5 lb. Unit: lb.
A711	BUTTER PATTIES, SALTED Grade A, 90 cuts per lb. 6/5 lb. Unit: lb.	A740B	CHEESE, CHEDDAR (CH) Low Sodium, 10 lb. Unit: lb.
A714	BUTTER PATTIES, UNSALTED (F) Grade A, 90 cuts per lb. 6/5 lb. Approved Brands: Unit: lb.	A740C	CHEESE, CHEDDAR, MILD (CH) 10 lb. Unit: lb.
A717	BUTTER PRINTS, SALTED (F) Grade A, 30/1 lb. Unit: lb.	A740D	CHEESE, CHEDDAR, SHARP (CH) 10 lb. Unit: lb.
A720	BUTTER PRINTS, UNSALTED (F) Grade A, 30/1 lb. Unit: lb.	A742	CHEESE, COLBY LONGHORN (CH) 4/13 lb. Unit: lb.
A724	BUTTER REDDIES, UNSALTED (F) Grade A, 90 cuts per lb. 6/5 lb. Unit: lb.	A744	CHEESE, COLD PACK, SHARP (CH) 6 lb. tub Unit: lb. How Packed ?

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(7) - BUTTER, CHEESE & MARGARINE			
A746	CHEESE, CREAM (CH) 6/3 lb. Unit: lb.	A750B	CHEESE, PARMESAN (CH) Grated, 6/5 lb. Unit: lb.
A748A	CHEESE, MOZZARELLA (CH) 10/5 lb. av. Unit: lb.	A751	CHEESE, PARMESAN-ROMANO (CH) Grated, 6/5 lb. Unit: lb.
A748B	CHEESE, MOZZARELLA (CH) Imitation, 4/5 lb. Unit: lb.	A755A	CHEESE, PROCESSED AMERICAN (CH) Loaf, Colored, 4/5 lb. Unit: Case
A748C	CHEESE, MOZZARELLA (CH) Imitation, 4/5 lb. Unit: lb.	A755B	CHEESE, PROCESSED AMERICAN (CH) Loaf, White, 4/5 lb. Unit: Case
A748D	CHEESE, MOZZARELLA (CH) Low moisture, 4/5 lb. Unit: lb.	A755C	CHEESE, PROCESSED AMERICAN (CH) .43 oz./slice 148 slices/5 lb., 4/5 lb. Unit: Case
A749A	CHEESE, NEUFCHATEL (CH) 10/3 lb. Unit: lb.	A755D	CHEESE, PROCESSED AMERICAN (CH) .5 oz./slice 160 slices/5 lb., 4/5 lb. Unit: Case
A750A	CHEESE, PARMESAN (CH) Grated, 12/1 lb. Unit: lb.	A755E	CHEESE, PROCESSED AMERICAN (CH) .67 oz./slice 120 slices/5 lb., 4/5 lb. Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(7) - BUTTER, CHEESE & MARGARINE			
A755F	CHEESE, PROCESSED AMERICAN (CH) .83 oz./slice 120 slices/5 lb., 4/5 lb. Unit: Case	A760A	CHEESE, PROCESSED SWISS (CH) Ribbon, 40 Count, 4/5 lb. Unit: Case
A755G	CHEESE, PROCESSED AMERICAN (CH) Ribbon, 4/5 lb. 40 length-wise slices/5 lb. Unit: Case	A762	CHEESE, PROVALONE (CH) Domestic, 3/13 lb. Unit: lb.
A755H	CHEESE, PROCESSED AMERICAN (CH) Ribbon, 4/5 lb. 32 length-wise slices/5 lb. Unit: Case	A764	CHEESE, RICOTTA (CH) 1/3 lb. tub Unit: lb.
A758A	CHEESE, PROCESSED SWISS (CH) Loaf, 6/5 lb. Unit: lb.	A766A	CHEESE, SWISS (CH) Rindless, Domestic, 1/4-6 lb. av. Unit: lb.
A758B	CHEESE, PROCESSED SWISS (CH) Sliced, 160 Count, 4/5 lb. Unit: Case	A766B	CHEESE, SWISS (CH) Sliced, Domestic, 12/8 oz. Unit: Box
A758C	CHEESE, PROCESSED SWISS (CH) Sliced, 120 Count, 4/5 lb. Unit: Case	A780A	CHEESE FOOD, COLD PACK SHARP (CH) 6/1 lb. Unit: Box
A758D	CHEESE, PROCESSED SWISS (CH) Sliced, 96 Count, 4/5 lb. Unit: Case	A780B	CHEESE FOOD, PROCESSED AMER. (CH) Loaf, Colored, 4/5 lb. Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(7) - BUTTER, CHEESE & MARGARINE			
A780C	CHEESE FOOD, PROCESSED AMER. (CH) Loaf, White, 4/5 lb. Unit: Case	A790D	MARGARINE SOLIDS (CH) Pure vegetable, 30-lb. case Unit: Case
A780D	CHEESE FOOD, PROCESSED AMER. (CH) Sliced, 160 Count, 4/5 lb. Unit: Case		
A780E	CHEESE FOOD, PROCESSED AMER. (CH) Sliced, 120 Count, 4/5 lb. Unit: Case		
A782	CHEESE SPREAD, PIMENTO (CH) 4/4 lb. Tub Unit: Case		
A790A	MARGARINE, CHIPS (CH) Pure vegetable, 90 Count, 4/5 lb. Unit: Case		
A790B	MARGARINE, REDDIES (CH) Pure vegetable, 90 Count 12-lb. box Unit: Box How Packed ?		
A790C	MARGARINE, REDDIES (CH) Pure vegetable, Unsalted 90 Count, 12-lb. box Unit: Box		

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(8) - PREPARED FOODS

A802	BEEF CHALUPA (F) Tortilla with beef and cheese CN label 2 oz. meat or alt. 48/3.75 oz. Approved Brands: Unit: Case	A816	CORN DOGS, COOKED (F) Weiners to be IMPS #800 Formula A, CN label 2 oz, meat or alt., 36/4 oz. Unit: Case
A804	BURRITOS, BEEF AND BEAN (F) CN label 1 oz. meat or alt. Prefried, 72/4 oz. Approved Brands: Unit: Case	A820	CORN DOGS, TURKEY (F) Precooked, 3 oz. Approved Brands: Unit: Case How Packed ?
A805	BURRITOS, BEEF AND BEAN (F) CN label 2 oz. meat or alt. Prefried, 60/5.5 oz. Unit: Case	A822	CORN DOGS ON A STICK, TURKEY (F) CN label 2 oz. meat or alt. and 1 bread serving, Prefried 60/4 oz. Unit: Case
A807	BURRITOS, BEEF, BEAN & CHEESE (F) CC, CN label 2 oz. meat or alt. and 1 bread serving 60/4.75 oz. Unit: Case	A824	ENCHALADAS, BEEF (F) CN label 0.5 oz. meat or alt. and 1 bread serving 90/1.75 oz. Approved Brands: Unit: Case
A809	BURRITOS, CHUNKY BEEF RED CHILI (F) Prefried, Individually wrapped 24/10 oz. Unit: Case	A825	ENCHALADAS, CHEESE, (F) CC, CN label 0.75 oz. meat or alt. and 1 bread serving 96/case Unit: Case
A810	CHILI CON CARNE CONCENTRATE (F) 6/6 lb Approved Brands: Unit: Case	A830	LASAGNA WITH MEAT & SAUCE (F) 16/6 oz. portions/pan 4 pans/ case Approved Brands: Unit: Case
A812	CORN DOGS, COOKED, (F) Weiners to be IMPS #800 Formula A, CN label 2 oz. meat or alt., 36/3 oz. Unit: Case	A832	LASAGNA WITH MEATSAUCE (F) 16/6 oz. portions/pan 4 pans/case Approved Brands: Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(8) - PREPARED FOODS			
A850A	MEAT BALLS (F) Fully cooked, CN label 160/0.5 oz., 6/5 lb. Approved Brands: Unit: Case	A855G	PIZZA, BEEF (F) Cheddar-Mozzarella, CC CN label 2 oz. meat or alt. 4x6 inch, 96/5 oz. Approved Brands: Unit: Case
A850B	MEAT BALLS (F) Fully cooked, CN label 80/1 oz., 6/5 lb. Approved Brands: Unit: Case	A855L	PIZZA, BEEF (F) Mozzarella, CC CN label 2 oz. meat or alt. 4x6 inch, 96/5 oz. Approved Brands: Unit: Case
A851A	MEAT LOAF (F) Beef and Pork, Oven ready 8/6 lb. loaves per case Approved Brands: Unit: Case	A860	PIZZA BOAT (F) Pork crumble, CC CN label 2 oz. meat or alt. 48/6 oz. Approved Brands: Unit: Case
A851B	MEAT LOAF (F) Beef and Pork, Cooked No extender added 2 oz. portions, 8/6 lb. Approved Brands: Unit: Case	A861A	PIZZA, CHEESE (F) Cheddar, CC CN label 2 oz. meat or alt. 4x6 inch, 96/5 oz. Approved Brands: Unit: Case
A852	MEAT PIE, CHICKEN TURNOVER (F) Precooked, 48/4 oz. Approved Brands: Unit: Case	A861B	PIZZA, CHEESE (F) Cheddar, CC CN label 2 oz. meat or alt. 4x6 inch, 96/4 oz. Approved Brands: Unit: Case
A854	PIZZA, COMPONENT PACT (F) 12 shells, 11-3/4 lb. 15-3/4 lb. cheese, 7-1/2 lb. sauce, 35 lb./case Approved Brands: Unit: Case	A861G	PIZZA, CHEESE (F) Cheddar-Mozzarella, CC CN label 2 oz. meat or alt. 4x6 inch, 96/5 oz. Approved Brands: Unit: Case
A855A	PIZZA, BEEF (F) Cheddar, CC CN label 2 oz. meat or alt. 4x6 inch, 96/5oz. Approved Brands: Unit: Case	A861H	PIZZA, CHEESE (F) Cheddar-Mozzarella, CC CN label 2 oz. meat or alt. 4x6 inch, 96/4 oz. Approved Brands: Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)**PRODUCT LIST**

No.	IDENTIFICATION	No.	IDENTIFICATION
(8) - PREPARED FOODS			
A861L	PIZZA, CHEESE (F) Mozzarella, CC CN label 2 oz. meat or alt. 4x6 inch, 96/5 oz. Approved Brands: Unit: Case	A863L	PIZZA, FRENCH BREAD (F) Pepperoni, CC, CN label 2 oz. meat or alt., 48/8 inch Approved Brands: Unit: Case
A861M	PIZZA, CHEESE (F) Mozzarella, CC CN label 2 oz. meat or alt. 4x6 inch, 96/4 oz. Approved Brands: Unit: Case	A863M	PIZZA, FRENCH BREAD (F) Pepperoni, CC, CN label 2 oz. meat or alt., 48/6 inch Approved Brands: Unit: Case
A862F	PIZZA, FRENCH BREAD (F) Cheese, CC, CN label 2 oz. meat or alt., 75/5 oz. Approved Brands: Unit: Case	A863P	PIZZA, FRENCH BREAD (F) Pork crumble, CC, CN label 2 oz. meat or alt., 48/8 inch Approved Brands: Unit: Case
A863A	PIZZA, FRENCH BREAD (F) Cheese, CC, CN label 2 oz. meat or alt., 48/8 inch Approved Brands: Unit: Case	A863Q	PIZZA, FRENCH BREAD (F) Pork crumble, CC, CN label 2 oz. meat or alt., 48/6 inch Approved Brands: Unit: Case
A863B	PIZZA, FRENCH BREAD (F) Cheese, CC, CN label 2 oz. meat or alt., 48/6 inch Approved Brands: Unit: Case	A863T	PIZZA, FRENCH BREAD (F) Sausage, CC, CN label 2 oz. meat or alt., 48/8 inch Approved Brands: Unit: Case
A863H	PIZZA, FRENCH BREAD (F) Beef, CC, CN label 2 oz. meat or alt., 48/8 inch Approved Brands: Unit: Case	A863U	PIZZA, FRENCH BREAD (F) Sausage, CC, CN label 2 oz. meat or alt., 48/6 inch Approved Brands: Unit: Case
A863J	PIZZA, FRENCH BREAD (F) Beef, CC, CN label 2 oz. meat or alt., 48/6 inch Approved Brands: Unit: Case	A865	PIZZA, MEXICAN STYLE CC, CN label 2 oz. meat or alt., 75/5 oz. Approved Brands: Unit: Case

GROUP A FROZEN AND CHILLED MEAT ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(8) - PREPARED FOODS			
A868	PIZZA, PORK PATTY CRUMBLES (F) Mozzarella, CC, CN label 2 oz. meat or alt., 3.75x5 inch 100/4.25 oz. Approved Brands: Unit: Each	A877A	PIZZA, PEPPERONI (F) Cheddar, CC, CN label 2 oz. meat and alt., 72/5 oz. Wedge, 8x5x1 inch Approved Brands: Unit: Case
A870	PIZZA, PORK PATTY CRUMBLES (F) Cheddar, CN label 2 oz. meat or alt., Thick crust 96/4x6 inch Approved Brands: Unit: Case	A877B	PIZZA, PEPPERONI (F) Cheddar, CC, CN label 2 oz. meat or alt. 4x6 inch, 96/5 oz. Approved Brands: Unit: Case
A872	PIZZA, PORK PATTY CRUMBLES (F) Cheddar, CC, CN label 2 oz. meat or alt., Reg. crust 96/4x6 inch Approved Brands: Unit: Case	A878	PIZZA, SAUSAGE (F) CN label 2 oz. meat or alt., CC 4x6 inch, 96/5 oz. Approved Brands: Unit: Case
A874	PIZZA ROLL (F) Prefried pizza in noodle wrapper, CN label 2 oz. meat or alt., CC, 30/4 oz. Approved Brands: Unit: Case	A880	RAVIOLI, MEAT, COOKED Square, 512/1/2 oz./case 4/4 lb. Approved Brands: Unit: Case
A876	PIZZA SAUSAGE (F) Cheddar, CC, CN label 2 oz. meat or alt., hexagon 100/5 oz. Approved Brands: Unit: Case	A890	SALISBURY STEAKS, COOKED (F) CN label 2 oz. meat or alt. 120/2 oz. Unit: Case
A876G	PIZZA, SAUSAGE (F) Cheddar-Mozzarella, CC CN label 2 oz. meat or alt. 4x6 inch, 96/5 oz. Approved Brands: Unit: Case		
A876L	PIZZA, SAUSAGE (F) Mozzarella, CC, CN label 2 oz. meat or alt. 4x6 inch, 96/5 oz. Approved Brands: Unit: Case		

GROUP B

FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS

SPECIFICATIONS¹ SPECIFIC TO GROUP B ITEMS

FROZEN FRUITS, JUICES, VEGETABLES & BAKERY ITEMS²

GRADES

The grades specified herein for fruits, juices and vegetables refer to "Packer Grades" except as specifically indicated otherwise. To specify USDA Grades is of little value unless a grade shield appears on containers or the product is accompanied by a USDA Grade certificate.

Throughout this *Catalog*, the terms Grade A, Grade B and Grade C are used rather than the descriptive terms, Fancy, Choice, etc. For clarification the dual nomenclature is as follows:

Grade	Fruits	Vegetables
Grade A	Fancy	Fancy
Grade B	Choice	Extra Standard
Grade C	Standard	Standard

APPROVED BRANDS

The brands shown on the following pages are approved for all Group B items, except as noted. Other brands may be approved, but only under the guidelines discussed herein under "Specifications Generic To All Item Groups." If an approved brand is also packed under a distributor's label the bidder should so state, listing the packers product number. For example, Downey Flake Waffles #1141 - Frosty Acres label.

Any brand which bears a USDA Grade Shield or is accompanied by a USDA certificate of Grade is automatically accepted.

PORTION PACKED JUICE

Portion packed juice must meet USDA Grade Standards for Grade A canned single strength juice or if the product is from concentrate, it must meet the brix and acid requirements of canned single strength juice.

1 These are recommended specifications. This section can be used in the Bid Document.

2 Primarily complementary items, plus a few main course items. The terms bakery items and bakery products are used interchangeably. When used in reference to Group B items, they refer to frozen bakery products.

CHART OF GRADE DESIGNATIONS OFFERED BY MAJOR BUYING GROUPS

Buying Group	1st Quality	2nd Quality	3rd Quality
	 GREEN	 BLUE	 RED
	 GOLD	 RED	 BLUE
	 RED	 BLUE	 GREEN
FEDERATED	 RED	 BLUE	 YELLOW
	 RED	 BLUE	 YELLOW
 F.A.B., INC.			— — —
 PMA/Monarch	 BLUE	 RED	 GREEN
	 BLUE	 RED	 GREEN





CHART OF GRADE DESIGNATIONS OFFERED BY MAJOR BUYING GROUPS

Continued

Buying Group	1st Quality	2nd Quality	3rd Quality
Nugget. <small>BRAND</small>	 BLACK	 RED	 GREEN
		LITTLE MOMMIE	PARTAKE
 <small>FOODS USA DISTRIBUTOR</small>	<i>Pocahontas</i>	Mount Stirling	
 S. E. RYKOFF & CO.	GOLDEN REY  RED	SILVER REY  BLUE	GLOWING STAR  GREEN
 SYSCO	 SYSCO Supreme - Gold Imperial - Blue Classic - Red	 SYSCO Reliance- Green	VALUE LINE _____ BROWN
 KRAFT FOODSERVICE	5 STAR BLUE	4 STAR RED	3 STAR GREEN
 North American Foodservice	 North American BLUE	 Host Delight RED	 Host Pak GREEN

CHART OF GRADE DESIGNATIONS OFFERED BY MAJOR BUYING GROUPS

Continued

Buying Group	1st Quality	2nd Quality	3rd Quality
 PACIFIC GAMBLE ROBINSON CO.	  FROZEN CANNED	 GARDEN CANNED	<hr/> <hr/> <hr/>
LIL BRAVE	BLUE	RED	GREEN
BONDED	GOLDBON	<hr/> <hr/> <hr/>	<hr/> <hr/> <hr/>

NOTES

- 1st Quality:** Packer Grade A for canned and frozen vegetables and frozen fruits. Packer Grade B (Choice) for canned fruits. Exception: Code Grade B fruits are packed under the 2nd Quality label.
- Frosty Acres French Fries:** Color represents length of potato:
Red = Premium Length (extra long); Brown = Long; Blue = Line Flow (variable lengths).
- North American Buying Group** permits members to use their own "house" brands which may have different color or brand codes. House labels are packed under buying group contracts using the same quality standards.
- Lil Brave and Bonded:** Logos not furnished.
- Sysco update:** New corporate label program is being phased in as follows: Supreme Gold = Rare and unique products; Imperial Blue = Fancy vegetables and fancy and choice fruits from prime growing regions; Classic Red = Fancy vegetables and choice fruits from non-prime growing regions. Some Sysco and Buy Line labels will remain in the distribution system until supplies are exhausted.
- NIFDA update:** Prime Pak = Fancy vegetables and choice fruits from prime growing regions; Royal Pak = Same as Prime Pak except from any region. NIFDA claims both will score 5 points higher than the minimum level for USDA Grade A. Dandy Pak = Fancy vegetables and choice fruits which meet USDA Grade Standards.

INFORMATION FOR THE BUYER FOR GROUP B ITEMS¹

FROZEN FRUITS, JUICES, VEGETABLES & BAKERY ITEMS

PORTION PACKED JUICE

Portion packed juice must meet USDA Grade Standards for Grade A canned single strength juice or if the product is from concentrate, it must meet the brix and acid requirements of canned single strength juice.

There are other type portion juices on the market that contain only 10 percent pure fruit juice. These products, when labeled correctly, are called fruit drinks.

STEAMTABLE PRODUCTS

Several items in the product list are described "For Steamtable" and are Grade B. These products might very well grade higher for color, absence of defects, flavor, texture, etc. but are down graded because of maturity. More mature products contain less sugar, thus they stand up longer on the steam table.

POTATO LENGTH

Potatoes are sorted into several sizes according to the length of the potato. (See Notes on Frosty Acres following Chart of Grade Designations Offered by Major Buying Groups).

Extra Long - 80% or more are 2 inches in length or longer; 30% or more are 3 inches in length or longer.

Long - 70% or more are 2 inches in length or longer; 15% or more are 3 inches in length or longer.

Medium or Line Flow - 50% or more are 2 inches in length or longer.

Shorts - Less than 50% are 2 inches in length or longer.

¹ It is not necessary to include this section in the Bid Document.

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS

TABLE OF CONTENTS

NO.	IDENTIFICATION	PAGE	NO.	IDENTIFICATION	PAGE
(1) - FRUITS			(4) - BAKERY PRODUCTS		
B101A	Apples	B1	B810	Bagels	12
B125C	Cherries	1	B815	Biscuits	12
B130	Coconut	1	B820	Bread Dough	12
B150A	Mixed Fruit	1	B825	Bread	12
B160A	Peaches	1	B835	Buns	12
B175A	Strawberries	1	B845	Donuts	12
(2) - JUICES			B855	French Cruellers	13
B202	Apple Juice	2	B856	French Toast	13
B205	Grape Juice	2	B860	Fruit Turnovers	13
B210	Lemonade	2	B865	Honey Buns	13
B215	Lemon Juice	2	B870	Hush Puppies	13
B220	Orange Juice	2	B890	Muffins	13
B240	Portion Juices	2	B900	Pancakes	14
B275	Juice Bars	2	B902	Pastry Dough	14
(3) - VEGETABLES			B904A	Pies	14
B302	Beans	3	B920A	Pie Shells	14
B330A	Broccoli	3	B930	Pudding	14
B340	Broccoli & Cauliflower	3	B945	Topping, Whipped	14
B350A	Brussels Sprouts	3	B947A	Tortilla Shells	15
B360	Carrots	4	B990A	Waffles	15
B370A	Cauliflower	4	ABBREVIATIONS (SEE TEXT)		
B380A	Corn	4	CN (label) - Child Nutrition		
B400A	Greens	4	CR - Certificate Required		
B450A	Okra	5	Grade None indicates no USDA Grade		
B470	Onion Rings	5	Standards for this product, thus		
B480A	Peas	5	it is graded by packer standards.		
B495A	Peas & Carrots	5	PP - Portion packed juice must meet USDA		
B510A	Spinach	6	Grade Standards for Grade A canned		
B520A	Squash	6	single strength juice or if the		
B540A	Succotash	6	product is from concentrate, it		
B550	Vegetable Sticks	6	must meet the brix and acid		
B560A	Vegetables, Mixed	6	requirements of canned single		
B595	Yam Patties	7	strength juice.		
(3) - VEGETABLES - POTATOES					
B701A	Potatoes, F.F.	8			
B752A	Potatoes, F.F., Extruded	10			
B774A	Potatoes, Oven-Ready	10			
B781A	Potatoes, Specialties	11			

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS

Notes

Approved Brands: Buyer enter brand only if "Approved Brand" appears in the product ID.

How Packed: Bidder enter information only if "How Packed" appears in the product ID. Otherwise, furnish pack as specified.

Brand Quoting: Buyer enter line for "Brand Quoting" on all items. (Omitted in specs which follow) Bidder fill in information re Brand and Product Code, i.e., Morarch Blue or Butoni 1411.

Unit: Bid unit.

Grade None: Item not graded.

Juice Bars: May be bid on ice cream list, Group H.

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - FRUITS			
B101A	APPLES, SLICED 7 to 1 sugar Grade A, 30-lb. tin Unit: Tin	B151A	MIXED FRUIT Peaches, Grapes, Red & White Cherries & Pineapple in syrup Grade None, 8-1/2 lb. tin Unit: Tin
B101B	APPLES, SLICED 7 to 1 sugar Grade B, 30-lb. tin Unit: Tin	B160A	PEACHES, FREESTONE, SLICED 50% sugar syrup Grade A, 8-1/2-lb. tin Unit: Tin
B103A	APPLE STICKS Light pastry batter Grade None, 8/2 lb. Approved Brands: Unit: Case	B161A	PEACHES, FREESTONE, SLICED 50% sugar syrup Grade A, 30-lb. tin Unit: Tin
B125C	CHERRIES, RSP 5 to 1 dry sugar Grade C, 30-lb. tin Unit: Tin	B175A	STRAWBERRIES, SLICED 4 to 1 with dry sugar Grade A, 6/6-1/2 lb. Unit: Case
B126	CHERRY STICKS Light pastry batter Grade None, 8/2 lb. Unit: Case	B175B	STRAWBERRIES, SLICED 4 to 1 with dry sugar Grade B, 6/6-1/2 lb. Unit: Case
B130	COCONUT, SHREDDED Grade None, 5-lb. Unit: 5 lb.	B178A	STRAWBERRIES, SLICED 4 to 1 with dry sugar Grade A, 30-lb. tin /1 Unit: Tin
B150A	MIXED FRUIT Peaches, Grapes, Red & Black Cherries, & Pineapple in syrup Grade None, 4-1/2 lb. tin Unit: Tin	B178B	STRAWBERRIES, SLICED 4 to 1 with dry sugar Grade B, 30-lb. tin Unit: Tin

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - JUICES			
B202	APPLE JUICE CONCENTRATE 3 to 1 concentrate Grade A, 24/18 oz. Unit: Case	B241	PORTION JUICE, GRAPE 100% fruit juice, PP, 48/4 oz. Approved Brands: Unit: Case
B205	GRAPE JUICE CONCENTRATE, SWEETENED 3 to 1 concentrate Grade A, 12/32 oz. Unit: Case	B242	PORTION JUICE, ORANGE 100% fruit juice, PP, 48/4 oz. Approved Brands: Unit: Case
B206	GRAPE JUICE CONCENTRATE, SWEETENED 4 to 1 concentrate Grade A, 12/32 oz. Unit: Case	B243	PORTION JUICE, PINEAPPLE 100% fruit juice, PP, 48/4 oz. Approved Brands: Unit: Case
B210	LEMONADE, CONCENTRATE Grade A, 12/18 oz. Unit: Case	B275	JUICE BARS, APPLE-CHERRY Must provide 2 oz. single strength juice, 80/3 oz. Unit: Dozen
B215	LEMON JUICE CONCENTRATE Grade A, 12/30 oz. Unit: Case	B277	JUICE BARS, FRUIT PUNCH Must provide 2 oz. single strength juice, 80/3 oz. Approved Brands: Unit: Dozen
B220	ORANGE JUICE CONCENTRATE Unsweetened 3 to 1 concentrate Grade A, 12/32 oz. Unit: Case	B279	JUICE BARS, GRAPE Must provide 2 oz. single strength juice, 80/3 oz. Approved Brands: Unit: Case
B240	PORTION JUICE, APPLE 100% fruit juice, PP, 48/4 oz. Approved Brands: Unit: Case	B281	JUICE BARS, ORANGE Must provide 2 oz. single strength juice, 80/3 oz. Approved Brands: Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - VEGETABLES			
B302A	BEANS, BABY LIMA, TINY Grade A, 12/2-1/2 lb. Unit: Case	B325B	BEANS, FORDHOOK LIMA Grade B, 20 lb. bulk Unit: Case
B302B	BEANS, BABY LIMA, TINY Grade B, 12/2-1/2 lb. Unit: Case	B330A	BROCCOLI, CHOPPED Grade A, 12/2-1/2 lb. Unit: Case
B306A	BEANS, BABY LIMA, TINY Grade A, 1/20 lb. Unit: Case	B335A	BROCCOLI, CUTS Grade A, 12/2-1/2 lb. Unit: Case
B306B	BEANS, BABY LIMA, TINY Grade B, 1/20 lb. Unit: Case	B337A	BROCCOLI SPEARS Grade A, 12/2 lb. Unit: Case
B320A	BEANS, FORDHOOK LIMA Grade A, 12/2-1/2 lb. Unit: Case	B337B	BROCCOLI SPEARS Grade B, 12/2 lb. Unit: Case
B320B	BEANS, FORDHOOK LIMA Grade B, 12/2 1/2 Unit: Case	B340A	BROCCOLI & CAULIFLOWER MIX From Grade A product 12/2-1/2 lb. Unit: Case
B325A	BEANS, FORDHOOK LIMA Grade A, 20 lb. bulk Unit: Case	B350A	BRUSSELS SPROUTS Grade A, 12/2-1/2 lb. Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - VEGETABLES			
B360A	CARROTS, DICED Grade A, 12/2-1/2 lb. Unit: Case	B390B	CORN, WHOLE KERNEL Grade B, 20 lb. bulk (For steamtable) Unit: Case
B362A	CARROTS, SLICED Grade A, 20 lb. bulk Unit: Case	B395A	CORN, MEXICAN OR CHUCK WAGON Cut Corn, Sweet Onions, Red & Green Peppers Grade A, 20 lb. bulk Unit: Case
B362B	CARROTS, SLICED Grade B, 20 lb. bulk (For steamtable) Unit: Case	B400A	GREENS, COLLARD, CHOPPED Grade A, 12/3 lb. Unit: Case
B370A	CAULIFLOWER Grade A, 12/2 lb. Unit: Case	B400B	GREENS, COLLARD, CHOPPED Grade B, 12/3 lb. Unit: Case
B375	CAULIFLOWER, COOKED, BREADED 25% Breeding, CR, From Grade A product, Grade None, 1/20 lb. Unit: Case	B410A	GREENS, KALE, CHOPPED Grade A, 12/3 lb. Unit: Case
B380A	CORN ON THE COB Grade A, 96/3 inch Unit: Case	B410B	GREENS, KALE, CHOPED Grade B, 12/3 lb. Unit: Case
B390A	CORN, WHOLE KERNEL Grade A, 20 lb. bulk Unit: Case	B420A	GREENS, MUSTARD, CHOPPED Grade A, 12/3 lb. Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - VEGETABLES			
B430A	GREENS, TURNIP, CHOPPED Grade A, 12/3 lb. Unit: Case	B465A	OKRA, COOKED, BREADED 25% Breeding, CR Grade None, From Grade A product, 12/2 lb. Unit: Case
B430B	GREENS, TURNIP, CHOPPED Grade B, 12/3 lb. Unit: Case	B470	ONION RINGS, BREADED Chopped and formed Grade None, 8/2 lb. Unit: Case
B440A	GREENS, TURNIP, CHOPPED W TURNIPS Grade A, 13/3 lb. Unit: Case	B480A	PEAS, BLACKEYE Grade A, 12/3 lb. Unit: Case
B450A	OKRA, CUT Grade A, 12/2-1/2 lb. Unit: Case	B485A	PEAS, EARLY Grade A, 1/20 lb. Unit: Case
B452A	OKRA, CUT Grade A, 20 lb. bulk Unit: Case	B485B	PEAS, EARLY Grade B, 20 lb. bulk (For steamtable) Unit: Case
B455A	OKRA, CUT, IQF Grade A, 20 lb. bulk Unit: Case	B490A	PEAS, FIELD WITH SNAPS Grade A, 12/3 lb. Unit: Case
B460A	OKRA, COOKED, BREADED 25% Breeding, CR Grade None, From Grade A product, 20-lb. bulk Unit: Case How Packed ?	B495A	PEAS & CARROTS Grade A, 20 lb. bulk Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - VEGETABLES			
B500B	PEAS & CARROTS Grade B, 20 lb. bulk Unit: Case	B550	VEGETABLE STICKS Corn, carrots, onions and green beans, 25% Breeding, CR Grade None, 6/2 lb. Approved Brands: Unit: Case
B510A	SPINACH, CHOPPED Grade A, 12/3 lb. Unit: Case	B560A	VEGETABLES, MIXED Green Beans, Lima Beans, Carrots, Corn & Peas Grade A, 12/2-1/2 lb. Unit: Case
B512A	SPINACH, WHOLE LEAF Grade A, 12/3 lb. Unit: Case	B562A	VEGETABLES, MIXED Green Beans, Lima Beans, Carrots, Corn & Peas Grade A, 20 lb. bulk Unit: Case
B520A	SQUASH, YELLOW SUMMER Sliced Grade A, 12/3 lb. Unit: Case	B562B	VEGETABLES, MIXED Green Beans, Lima Beans Carrots, Corn and Peas Grade B, 20 lb. bulk Unit: Case
B525A	SQUASH, ZUCCHINI Sliced, 3/8 inch Grade A, 12/3 lb. Unit: Case	B570A	VEGETABLES, MIXED, IQF Broccoli Cuts, Cauliflower Florets & Crinkle Cut Carrots Grade A, 20 lb. bulk Unit: Case
B530	SQUASH, COOKED, BREADED 25% Breeding, CR, Grade None 20 lb. bulk Approved Brands: Unit: Case	B580A	VEGETABLES, MIXED, ITALIAN Squash, Carrots, Italian Green Beans, Lima Beans & Cauliflower Grade A, 20 lb. bulk Unit: Case
B540A	SUCCOTASH Corn & Lima Beans Grade A, 12/2-1/2 lb. Unit: Case	B582	VEGETABLES, MIXED, RANCH-O-FIEST Garbanzo, Red Kidney, Broccoli Florettes, Carrots & Ital. Gr. Beans, Grade None, 6/4 lb. Approved Brands: Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(3) - VEGETABLES

B583 **VEGETABLES, MIXED, RANCH-O-FIESTA**
Garbanzo, Red Kidney, Broccoli
Florettes, Carrots, Ital. Gr.
Beans, Grade None, 20 lb. bulk
Approved Brands: Unit: Case

B585A **VEGETABLES, MIXED, SOUP**
Pot, Carrots, Peas, Gr. Beans
Corn, Lima Beans, Okra, Onion,
Celery, Grade N, 20 lb. bulk
Unit: Case

B590A **VEGETABLES, MIXED, STEW**
Potatoes, Carrots, Celery &
Onions, Grade None
20 lb. bulk
Unit: Case

B595 **YAM PATTIES, CANDIED**
1.5 oz., 8 sheets/28 patties
Grade None, 244 patties/case
Approved Brands: Unit: Case

B596 **YAM PATTIES, CANDIED**
2 oz., 7 sheets/24 patties
Grade None, 168 patties/case
Approved Brands: Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - VEGETABLES - POTATOES			
B701A	POTATOES, F.F. EXTRA LONG 1/2 inch, Crinkle Grade A, 6/5 lb. Unit: Case	B711A	POTATOES, F.F., LONG 1/2 inch, Crinkle Grade A, 6/5 lb. Unit: Case
B702A	POTATOES, F.F., EXTRA LONG 3/8 inch, Crinkle Grade A, 6/5 lb. Unit: Case	B712A	POTATOES, F.F., LONG 3/8 inch, Crinkle Grade A, 6/5 lb. Unit: Case
B703A	POTATOES, F.F., EXTRA LONG 3/8 inch, Straight Grade A, 6/5 lb. Unit: Case	B713A	POTATOES, F.F., LONG 3/8 inch, Straight Grade A, 6/5 lb. Unit: Case
B704A	POTATOES, F.F., EXTRA LONG 5/16 inch, Crinkle Grade A, 6/5 lb. Unit: Case	B714A	POTATOES, F.F., LONG 5/16 inch, Crinkle Grade A, 6/5 lb. Unit: Case
B705A	POTATOES, F.F., EXTRA LONG 5/16 inch, Straight Grade A, 6/5 lb. Unit: Case	B715A	POTATOES, F.F., LONG 5/16 inch, Straight Grade A, 6/5 lb. Unit: Case
B706A	POTATOES, F.F., EXTRA LONG 1/4 inch, Shoestring Grade A, 6/4-1/2 lb. Unit: Case	B716A	POTATOES, F.F., LONG 1/4 inch, Shoestring Grade A, 6/4-1/2 lb. Unit: Case
B707A	POTATOES, F.F., EXTRA LONG 3/8 x 7/8 inch, Steak Fries Grade A, 6/5 lb. Unit: Case	B717A	POTATOES, F.F., LONG 3/8 x 7/8 inch, Steak Fries Grade A, 6/5 lb. Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - VEGETABLES - POTATOES			
B721A	POTATOES, F.F., LINE FLOW 1/2 inch, Crinkle Grade A, 6/5 lb. Unit: Case	B731B	POTATOES, F.F., LONG 1/2 inch, Crinkle Grade B, 6/5 lb. Unit: Case
B722A	POTATOES, F.F., LINE FLOW 3/8 inch, Crinkle Grade A, 6/5 lb. Unit: Case	B732B	POTATOES, F.F., LONG 3/8 inch, Crinkle Grade B, 6/5 lb. Unit: Case
B723A	POTATOES, F.F., LINE FLOW 3/8 inch, Straight Grade A, 6/5 lb. Unit: Case	B733B	POTATOES, F.F., LONG 3/8 inch, Straight Grade B, 6/5 lb. Unit: Case
B724A	POTATOES, F.F., LINE FLOW 5/16 inch, Crinkle Grade A, 6/5 lb. Unit: Case	B734B	POTATOES, F.F., LONG 5/16 inch, Crinkle Grade B, 6/5 lb. Unit: Case
B725A	POTATOES, F.F., LINE FLOW 5/16 inch, Straight Grade A, 6/5 lb. Unit: Case	B735B	POTATOES, F.F., LONG 5/16 inch, Straight Grade B, 6/5 lb. Unit: Case
B726A	POTATOES, F.F., LINE FLOW 1/4 inch, Shoestring Grade A, 6/4-1/2 lb. Unit: Case	B736B	POTATOES, F.F., LONG 1/4 inch, Shoestring Grade B, 6/4-1/2 lb. Unit: Case
B727A	POTATOES, F.F., LINE FLOW 3/8 x 7/8 inch, Steak Fries Grade A, 6/5 lb. Unit: Case	B737B	POTATOES, F.F., LONG 3/8 x 7/8 inch, Steak Fries Grade B, 6/5 lb. Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - VEGETABLES - POTATOES			
B741B	POTATOES, F.F., LINE FLOW 1/2 inch, Crinkle Grade B, 6/5 lb. Unit: Case	B752A	POTATOES, F.F., EXTRA LONG Extruded, 3/8 inch, Crinkle Grade A, 6/4 lb. Unit: Case
B742B	POTATOES, F.F., LINE FLOW 3/8 inch, Crinkle Grade B, 6/5 lb. Unit: Case	B754A	POTATOES, F.F., EXTRA LONG Extruded, 5/16 inch, Crinkle Grade A, 6/4 lb. Unit: Case
B743B	POTATOES, F.F., LINE FLOW 3/8 inch, Straight Grade B, 6/5 lb. Unit: Case	B755A	POTATOES, F.F., EXTRA LONG Extruded, 5/16 inch, Straight Grade A, 6/4 lb. Unit: Case
B744B	POTATOES, F.F., LINE FLOW 5/16 inch, Crinkle Grade B, 6/5 lb. Unit: Case	B756A	POTATOES, F.F., EXTRA LONG Extruded, 1/4 inch Shoestring, Grade A, 6/4 lb. Unit: Case
B745B	POTATOES, F.F., LINE FLOW 5/16 inch, Straight Grade B, 6/5 lb. Unit: Case	B764A	POTATOES, F.F., EXTRA LONG Extruded, 5/16 inch, Crinkle Vitamin C Enriched, Grade A 6/4 lb. Unit: Case
B746B	POTATOES, F.F., LINE FLOW 1/4 inch, Shoestring Grade B, 6/4-1/2 lb. Unit: Case	B766A	POTATOES, F.F., EXTRA LONG Extruded, 1/4 inch Shoestring, Vitamin C Enriched Grade A, 6/4 lb. Unit: Case
B747B	POTATOES, F.F., LINE FLOW 3/8 x 7/8 inch, Steak Fries Grade B, 6/5 lb. Unit: Case	B774A	POTATOES, OVEN-READY, EXTRA LONG 5/16 inch, Crinkle Grade A, 8/3 lb. Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)**PRODUCT LIST**

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - VEGETABLES - POTATOES			
B775A	POTATOES, OVEN-READY, EXTRA LONG Extruded, 5/16 inch, Crinkle Vitamin C Enriched Grade A, 6/4 lb. Unit: Case	B787	POTATOES, TRIANGLES Shredded, Seasoned, Compressed 1 oz., Grade None, 6/5 lb. Unit: Case
B776A	POTATOES, OVEN-READY, SHORT Extruded, 5/16 inch, Crinkle (1-1/2 inch), Vitamin C Enriched, Grade A, 1/50 lb. Unit: Case	B788	POTATOES, TRIANGLES Shredded, Seasoned, Compressed 1.6 oz., Grade None, 6/5 lb. Unit: Case
B781A	POTATOES, F.F., CROSS-CUT Straight Cut (Home Fries) Grade None, 6/5 lb. Unit: Case	B790	POTATOES, TRIANGLES Shredded, Seasoned, Compressed 3 oz., Grade None, 6/5 lb. Unit: Case
B782A	POTATOES, F.F., CROSS-CUT Crinkle Cut (Cottage fries) Grade None, 6/5 lb. Unit: Case	B793	POTATOES, HASH BROWNS Shredded, or Diced seasoned 96/3 oz. box, Scored portions Grade None, 18 lb. bulk Unit: Case
B783A	POTATOES, F.F., CRISS-CROSS Grade None, 6/5 lb. Unit: Case	B795	POTATO SKINS Halves, Grade None, 6/5 lb. Unit: Case
B785	POTATOES, BALLS Shredded, Seasoned, Compressed Grade None, 6/5 lb. Unit: Case	B798A	POTATOES, WHOLE BAKED Scrubbed, Grade None, 6/5 lb. Minimum wt. 2-1/2 oz. Unit: Case
B786	POTATOES, STICKS Shredded, Seasoned, Compressed Grade None, 6/5 lb. Unit: Case		

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(5) - BAKERY PRODUCTS			
B810	BAGELS, HONEY & RAISIN 22/2-3/4 oz./case Unit: Case	B835	BUNS, SUPER, FORTIFIED Must meet FNS specs. with milk for breakfast 48/case Unit: Case
B811	BAGELS, PLAIN 72/2-3/4 oz./case Unit: Case	B845	DONUTS, BUCKWHEAT No preservatives, No artificial color 84/1.8-2 oz./case Unit: Case
B815	BISCUITS 2-1/4 inch 120/1-1/4 oz./case Unit: Case	B845A	DONUTS, COUNTRY CREAM No preservatives, No artificial color 84/1.8-2 oz./case Unit: Case
B820	BREAD DOUGH, WHITE Proof & Bake Unit: Dozen How Packed ?	B845B	DONUTS, HONEY WHEAT No preservatives, No artificial color 84/1.8-2 oz./case Unit: Case
B825	BREAD, GARLIC, SLICED 6/1 lb. loaf Unit: Case	B845C	DONUTS, OATMEAL No preservatives, No artificial color 84/1.8-2 oz./case Unit: Case
B830	BREAD, PITA POCKET 6 inches in diameter 6 loaves/bag, 24 bags/case 144/2 oz. loaves/case Unit: Case	B845D	DONUTS, OLD FASHION CAKE No preservatives No artificial color 100/1.6 oz./case Unit: Case
B831	BREAD, PITA POCKET 96 2-1/2 oz. case Unit: Case	B850	DONUTS, FORTIFIED Must meet FNS Specs, With milk for breakfast 72/case Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(5) - BAKERY PRODUCTS			
B851	DONUTS, GLAZED 72/1.6 oz./case Unit: Case	B865	HONEY BUNS 48/2.25 oz./case Unit: Case
B855	FRENCH CRUELLERS From enriched flour 100/case Approved Brands: Unit: Case	B866	HONEY BUNS, MINI 96/1.36 oz. Unit: Case
B856	FRENCH TOAST From enriched flour 144/case Unit: Case	B870	HUSH PUPPIES 0.5 oz. each, 320/case (10 lb.) Approved Brands: Unit: Case
B860A	FRUIT TURNOVERS, COOKED GLAZED Apple, CN label 2 x 2 inch, 72/3 oz. Unit: Case	B890	MUFFINS, BLUEBERRY 72/1.5 oz./case Approved Brands: Unit: Case
B860B	FRUIT TURNOVERS, COOKED GLAZED Lemon, CN label 2 x 2 inch, 72/3 oz. Unit: Case	B892A	MUFFINS, ENGLISH 6/pkg. Approved Brands: Unit: Package
B860C	FRUIT TURNOVERS, COOKED GLAZED Cherry, CN label 2 x 2 inch, 72/3 oz. Unit: Case	B892B	MUFFINS, ENGLISH 24/pkg. Approved Brands: Unit: Package
B860D	FRUIT TURNOVERS, COOKED GLAZED Peach, CN label 2 x 2 inch, 72/3 oz. Unit: Case	B895	MUFFINS, ORANGE 12/6 oz. pkg. Approved Brands: Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(5) - BAKERY PRODUCTS			
B900	PANCAKES 1.33 oz., 96/case Approved Brands: Unit: Case	B904B	PIES, CHOCOLATE, INDIVIDUAL 24/3 oz. Approved Brands: Unit: Case
B901	PANCAKES, BLUEBERRY 100/case Approved Brands: Unit: Case	B904C	PIES, PECAN, INDIVIDUAL 24/3 oz. Approved Brands: Unit: Case
B902	PASTRY DOUGH, PUFF 5x5 inch, Separated layer pack 120/2 oz. Approved Brands: Unit: Case	B920A	PIE SHELLS, GRAHAM CRACKER 9 inch, 24/case Unit: Case
B903A	PIES, APPLE 10 inch, 6/46 oz. Approved Brands: Unit: Case	B920B	PIE SHELLS, PASTRY 10 inch, 24/case Unit: Case
B903B	PIES, BLUEBERRY 10 inch, 6/46 oz. Approved Brands: Unit: Case	B930	PUDDING, VANILLA 32 lb. bulk Approved Brands: Unit: Case How Packed ?
B903C	PIES, CHERRY 10 inch, 6/46 oz. Approved Brands: Unit: Case	B945	TOPPING, WHIPPED Non-dairy, 12/32 oz. cans Approved Brands: Unit: Case
B904A	PIES, APPLE, INDIVIDUAL 24/3 oz. Approved Brands: Unit: Case	B946	TOPPING, WHIPPED Non dairy, 6/7 lb. can Approved Brands: Unit: Case

GROUP B FROZEN FRUITS, JUICES, VEGETABLES & BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(5) - BAKERY PRODUCTS

B947A TORTILLA SHELLS, CORN
8 inch diameter
12/2 dozen, 288 shells/case
Approved Brands: Unit: Case

B947B TORTILLA SHELLS, FLOUR
10 inch diameter
12/2 dozen, 288 shells/case
Approved Brands: Unit: Case

B948 TORTILLA SHELLS, FLOUR
8 inch diameter
12/2 dozen, 288 shells/case
Approved Brands: Unit: Case

B990A WAFFLES, REGULAR
Made with enriched flour
Heat and serve
0.83 oz., 96/case
Approved Brands: Unit: Case

B990B WAFFLES, REGULAR, BLUEBERRY
Made with enriched flour
Heat & serve
0.83 oz., 96/case
Approved Brands: Unit: Case

B994 WAFFLES, ROUND
Made with enriched flour
Heat and serve
1.5 oz., 96/case
Approved Brands: Unit: Case

GROUP C

CANNED AND DRIED FRUITS, JUICES AND VEGETABLES

SPECIFICATIONS¹ SPECIFIC TO GROUP C ITEMS

CANNED & DRIED FRUITS, JUICES, VEGETABLES & MEAT PRODUCTS²

GRADES

The grades specified herein for fruits, juices and vegetables refer to "Packer Grades" except as specifically indicated otherwise. (To specify USDA Grades is of little value unless a grade shield appears on containers or the product is accompanied by a USDA Grade certificate.)

Whereas, the top quality codes (colors and brand names) mean Grade A for vegetables, they may mean Grade B for fruits. This is because commercial Grade A fruits are uncommon. The top grade for fruits is therefore B, which is commonly referred to as "choice"³ and usually bears the same color codes or brand names as Grade A vegetables.

APPROVED BRANDS

The brands referenced in Section B are also approved for all Group C Items, except as noted. Other brands may also be approved by a buyer, but only under the guidelines discussed herein under "General Specifications Generic To All Item Groups."

Any brand which bears a USDA Grade Shield or is accompanied by a USDA Certificate of Grade is automatically acceptable.

MINIMUM STANDARDS

All canned product must conform to U.S. minimum standard requirements. If not, the supplier (packer) is in violation not only of contracts with the school district, but also with Codes of the Federal Food and Drug Administration and/or the Federal Trade Commission. Three important Federal regulations pertaining to canned foods are listed for the edification of bidders. These and other Federal and State regulations are automatically part of bid requirements.

1 These are recommended specifications. This section can be used in the Bid Document.

2 Primarily complementing items, plus a few main course items.

3 The CODE label is an exception. See charts.

SPECIFICATIONS SPECIFIC TO GROUP C ITEMS (Con't.)

- (1) - Net Container Quantity - The minimum net quantity of all products in cans and jars shall be in accord with Section 401 of the Federal Food, Drug and Cosmetics Act regarding the individual specifications for standard of fill for that product as prescribed in 7 CFR Part 52.
- (2) - Fill of Containers - All products shall be filled as full as practical under good commercial packing practices, without impairment of quality, and otherwise in accord with Section 401 of the Federal Food, Drug and Cosmetics Act, regarding individual specifications for standards of fill as prescribed in (7 CFR Part 52).
- (3) - Drained Weights - Drained weight of "wet pack" items shall conform to good industry practices and the minimum requirements of the Federal Food, Drug and Cosmetics Act for drained weight, as prescribed in the individual specifications of each product in 7 CFR Part 52.

INFORMATION FOR THE BUYER FOR GROUP C ITEMS¹

CANNED & DRIED FRUITS, JUICES, VEGETABLES & MEAT PRODUCTS

DRAINED WEIGHT

Drained weight or the amount of usable product in a can enables the user to determine the amount of product required to serve the desired number of portions of a specific size. The portion cost can be calculated from this information. Since drained weight is not a factor of grade except in a few products such as whole peeled tomatoes, drained weights may vary slightly from packer to packer.

It should be remembered that because of the high speed filling procedures utilized in processing plants, drained weights are based on averages, thus variations are natural. USDA has published recommended drained weights for most canned products. (See Table C-1.) Under general requirements of the USDA quality grade standards, drained weight cannot be determined for 30 days after canning. This allows for the product to "equalize" i.e., the proper interaction of the product and the packing medium. In fruit packed in syrup, the drained weight of the fruit increases as the syrup equalizes with the fruit.

Drained weights may be determined at any time after the 30 day equalization process has taken place. The temperature of the packing medium should be 68°F plus or minus 18° (20°C plus or minus 10°). The drained weight of a product is determined by emptying the contents of the container upon a U.S. Standard No. 8 circular sieve, 12 inches in diameter for No. 10 cans, so as to distribute the product evenly, inclining the sieve slightly (17 to 20 degrees) and allowing two minutes for the product to drain.

The weight of the drained product is the weight of the sieve and the product less the weight of the dry sieve.

1 It is not necessary to include this section in the Bid Document.

INFORMATION FOR THE BUYER FOR GROUP C ITEMS (CON'T.)

FILL WEIGHT

Fill weight is the average weight of the net contents of the container before sealing and processing. (See Table C-1.) Federal and state laws require that a statement of net quantity be given on the label. There is no law that specifies what the weight shall be, however, the USDA generally recommends that the container should be filled as full as practical under good commercial practices without impairment of quality. Cannerys depend upon fill weights to control drained weight factors without wasting product.

GRADE

In canned fruit products, Grade B (Choice) generally is the highest quality level packed and marketed in the industry. The supply of Grade A fruits produced is too low to provide a consistent amount of year-round supply. The top or first quality label for most major buying groups is, therefore, Grade B. (Code brand markets these fruits under their second quality or blue label). Fruits available primarily as Grade B are apricots, figs, fruit cocktail, grapes, peaches, pears, plums and sliced pineapple. Apples, cranberries, cherries, pineapple (except sliced) and prunes are readily available in Grade A.

Canned vegetables are available in Grade A in all products except whole peeled tomatoes. With this item, Grade B is the highest available to the food service trade because of the difficulty in meeting the standards when high volume packing techniques are employed.

PINEAPPLE

Top quality pineapple comes from Hawaii and the Philippines although Thailand and Malaysia consistently produce good quality pineapple. South America and Mexico produce a lower quality. For those reasons, bids may specify "from Hawaii or the Philippines only". The balance of flavor and superior color are the principle reasons that pineapples from Hawaii and the Philippines consistently score higher than minimum U.S. Grade Standards. It is for this reason that some packers have assigned special brand names for products from prime production areas.

INFORMATION FOR THE BUYER FOR GROUP C ITEMS (CON'T.)

GREEN BEANS

The most common variety of green beans for many years was blue lake, but today it is almost a generic term. Geneticists have produced hybrids with this variety which allow for much wider growing areas. Originally, the blue lake was developed and grown in the Pacific Northwest, but good quality varieties are available in the Midwest and even in New York and the South. The original blue lake was a dark green, stringless bean with a rich flavor. The beans from New York and the South are generally lighter in color than those grown in the Northwest and Midwest.

GREEN PEAS

There are two types of green peas; "early peas", sometimes called "early June", which have smooth skins and "sweet peas" which have wrinkled skins. Sieve sizes, which indicate the diameter of the peas, range from 1 to 6 and are described as tiny, small, medium small, medium, medium large and large. Peas are usually packed in a 2% brine solution. Although there is no USDA recommendation for drained weight of canned peas, the average drained weight is usually between 70 and 72 ounces, for a No. 10 can.

MIXED VEGETABLES

The U.S. Grade Standards for frozen mixed vegetables specify the percentage of the mixture of each vegetable. There is, however, no Grade Standards for canned mixed vegetables, thus the packer may increase the ratio of the lower cost items and reduce the percentage of the higher cost items. Some items for mixed vegetables are frozen prior to canning because of the different maturing seasons, green beans and carrots, in particular. There is no USDA recommendation for drained weight of mixed vegetables, but the average drained weight of a #10 can is usually between 65 and 70 ounces.

SWEET POTATOES

There are two types of sweet potatoes grown in the U.S.: a dry flesh type which is light yellow in color and grown in the midAtlantic states; and a moist flesh type, orange in color, which grows in the South and the central valleys of California. This latter type is marketed in the industry as a yam. A true yam is grown only in tropical climates and is not related to the sweet potato. For labeling purposes, both the dry and moist-fleshed varieties must be called sweet potatoes in the list of ingredients, but the term "yams" may also be shown on the label of the moist variety.

INFORMATION FOR THE BUYER FOR GROUP C ITEMS (CON'T.)

TOMATO PRODUCTS

Tomatoes from California account for about 95% of that used by the food service trade. California tomatoes are more consistent in quality and flavor than Eastern or Midwest tomatoes. Several types of tomatoes are available, including whole peeled, crushed, diced and chopped. The use intended for tomato products should determine the type of product purchased. When preparing chili or sauces, diced or chopped tomatoes will usually do the same job as whole peeled with less labor and usually less expense. Crushed tomatoes is a California style for which there is no Standard of Grade, thus caution should be used to ensure a uniform product. Some packers distinguish differences in crushed tomatoes on the label, for instance, NIFDA has designations for concentrated crushed tomatoes, coarse ground peeled tomatoes in puree and coarse ground unpeeled tomatoes in puree.

TABLE C-1 NET WEIGHT, DRAINED WEIGHT AND AVERAGE NUMBER OF SERVINGS IN NUMBER
10 CANS OF FRUITS AND VEGETABLES¹

Fruits	Count ²	Average Net Weight	USDA Recommended Drained Weight	Average Servings ³ Per Can	
				2 oz.	3 oz.
Applesauce		6 lb.12 oz.	NA	54	35
Apples, Sliced		6 lb. 8 oz.	96 oz.	6-9"	Pies
Apple Rings, Spiced & Colored	85/90	6 lb.10 oz.	53 oz.	1	2
Apricot Hlvs. Unpeeled Hv. Syrup	108/130	6 lb.12 oz.	62 oz.	4	4
Apricot Hlvs. Unpeeled Hv. Syrup	86/108	6 lb.12 oz.	62 oz.	4	4
Cranberry Sauce, Jellied		6 lb.11 oz.	NA	58	39
Cherries, Red Tart Pitted, Water		6 lb. 6 oz.	72 oz.	6-9"	Pies
Cherries, Light Sweet Hv. Syrup		6 lb.12 oz.	66.5 oz.	33	22
Cherries, Dark Sweet Hv. Syrup (Pitted or Unpitted)		6 lb.12 oz.	66.5 oz.	33	22
Figs - Kadota Hv. Syrup	70/90	6 lb.14 oz.	66.0 oz.	3	3
Fruit Cocktail Hv. Syrup		6 lb.12 oz.	71 oz.	35	23
Fruit Mix - Tidbits Lt. Syrup		6 lb.10 oz.	71 oz.	35	23
Fruits for Salad Hv. Syrup		6 lb.12 oz.	64.5 oz.	Approx	25
Grapes, Thompson Seedless Hv. S.	450/525	6 lb.12 oz.	62 oz.	31	20
Peaches Yel. Cling Hlvs. Hv. Syp.	25/30	6 lb.12 oz.	66.5 oz.	1	1
Peaches Yel. Cling Hlvs. Hv. Syp.	30/35	6 lb.12 oz.	66.5 oz.	1	1
Peaches Yel. Cling Sliced Hv. Syrup		6 lb.12 oz.	66.5 oz.	33	22
Peaches Yel. Cling Diced Hv. Syrup		6 lb.12 oz.	70.0 oz.	35	23
Pear Halves Hv. Syrup	30/35	6 lb.10 oz.	64.1 oz.	1	1
Pear Halves Hv. Syrup	35/40	6 lb.10 oz.	64.1 oz.	1	1
Pear Sliced Hv. Syrup		6 lb.10 oz.	65.5 oz.	33	22
Pear Diced Hv. Syrup		6 lb.10 oz.	67.0 oz.	33	22
Pineapple - Sliced Hv. Syrup	52	6 lb.12 oz.	63.5 oz.	2	2
Pineapple - Sliced Hv. Syrup	66	6 lb.12 oz.	63.5 oz.	2	2
Pineapple - Sliced Hv. Syrup	100/110	6 lb.12 oz.	63.5 oz.	3	3
Pineapple Tidbits Hv. Syrup		6 lb.12 oz.	69.0 oz.	34	23
Pineapple Chunks Hv. Syrup		6 lb.12 oz.	90.0 oz.	34	30
Plums - Purple Whole	70/80	6 lb.12 oz.	62.0 oz.	2	2
Prunes - Prepared Hv. Syrup	190/210	6 lb.12 oz.	70.0 oz.	8	8

1 Source, Canned Foods Specification Manual - NIFDA

2 As may be applicable.

3 School lunch patterns require that two or more servings of vegetable or fruit or both total 1/2 cup (ages 1-8, Preschool - Grade 3), thus two 2 oz. servings satisfy this requirement. The 3 oz. serving meets the requirement for ages 9 and over, Grades 4 - 12.

TABLE C-1 NET WEIGHT, DRAINED WEIGHT AND AVERAGE NUMBER OF SERVINGS IN NUMBER 10 CANS OF FRUITS AND VEGETABLES (Con't.)

Vegetables	Count	Average Net Weight	USDA Recommended Drained Weight	Average Servings ² Per Can	
				2 oz.	3 oz.
Beans, Whole Green		6 lb. 5 oz.	57.5 oz.	28	19
Beans, French Style Green		6 lb. 5 oz.	59.0 oz.	29	20
Beans, Cut Green 3,4,5 Sv.		6 lb. 5 oz.	60.0 oz.	30	20
Beans, Cut Wax 4 Sv.		6 lb. 5 oz.	60.0 oz.	30	20
Beans, Tiny Green Lima		6 lb. 9 oz.	72.0 oz.	36	24
Beans, Dark Red Kidney		6 lb.12 oz.	73.0 oz.	36	24
Beets, Small Whole	150/199	6 lb. 8 oz.	69.0 oz.	34	23
Beets, Sliced Medium		6 lb. 8 oz.	68.0 oz.	34	23
Beets, Diced		6 lb. 8 oz.	72.0 oz.	36	24
Blackeyed Peas		6 lb. 9 oz.	72.0 oz.	36	24
Carrots, Whole	100/over	6 lb. 9 oz.	68.0 oz.	34	23
Carrots, Sliced		6 lb. 9 oz.	68.0 oz.	34	23
Carrots, Diced		6 lb. 9 oz.	72.0 oz.	36	24
Celery Cuts		6 lb. 6 oz.	64.0 oz.	32	21
Collard Greens		6 lb. 2 oz.	58.4 oz.	29	20
Corn, Golden Cream Style		6 lb.10 oz.	NA	53	35
Corn, Golden Whole Kernel		6 lb.10 oz.	70.0 oz.	35	23
Corn, Golden Whole Kernel		4 lb.11 oz.	65.0 oz.	32	21
Hominy, Golden or White		6 lb.12 oz.	72.0 oz.	32	21
Mustard Greens		6 lb. 2 oz.	58.4 oz.	29	20
Peas, Fancy 2,3,4 Sv.		6 lb. 9 oz.	NA	35	23
Peas, Ex. Std. 2,3,4,5 Sv.		6 lb. 9 oz.	NA	35	23
Peas, Std. 4,5,6 Sv. & Ungraded		6 lb. 9 oz.	NA	35	23
Pork & Beans		6 lb.14 oz.	NA	55	36
Potatoes, Whole	100/110	6 lb. 6 oz.	74.0 oz.	35	25
Pumpkin		6 lb.10 oz.	NA	6-9"Pies	
Sauerkraut, Shredded & Chopped		6 lb. 3 oz.	80.0 oz.	40	26
Spinach, Leaf, Chopped & Sliced		6 lb. 2 oz.	58.4 oz.	29	20
Turnip Greens		6 lb. 2 oz.	58.4 oz.	29	20

TABLE C-1 NET WEIGHT, DRAINED WEIGHT AND AVERAGE NUMBER OF SERVINGS IN NUMBER
10 CANS OF FRUITS AND VEGETABLES (Con't.)

Tomato Products	Count	Average Net Weight	USDA Recommended Drained Weight	Average Servings Per Can	
				2 oz.	3 oz. ¹
Chili Sauce		7 lb. 3 oz.	NA	*	
Tomatoes, Crushed or Ground		6 lb. 9 oz.	NA	*	
Tomatoes, Whole Peeled, Ex.Std.		6 lb. 6 oz.	63.5 oz.	34	24
Tomatoes, Whole Peeled, Std.		6 lb. 6 oz.	54.7 oz.	34	24
Tomatoes, Stewed		6 lb. 6 oz.	59.0 oz.	30	20
Tomato Catsup 26% Concentration		6 lb.15 oz.	NA	*	
Tomato Catsup 29% Concentration		7 lb.	NA	*	
Tomato Puree 1.045 Spec. Gravity		6 lb. 8 oz.	NA	*	
Tomato Puree 1.06 Spec. Gravity		6 lb.10 oz.	NA	*	
Tomato Sauce		6 lb.10 oz.	NA	*	

* These products are normally used as ingredients, therefore the number of servings depends upon how the product is used.

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GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES

TABLE OF CONTENTS

NO.	IDENTIFICATION	PAGE	NO.	IDENTIFICATION	PAGE
(1) - CANNED FRUITS			(3) - CANNED VEGETABLES (Con't.)		
C101A	Apples	C1	C480A	Okra	8
C109A	Applesauce	1	C490A	Onions	9
C113A	Apple Rings	1	C500A	Peas	9
C117B	Apricots	1	C580A	Peppers	10
C120	Bananas	1	C590A	Pimentos	10
C121A	Cherries	1	C600A	Potatoes	10
C126A	Cranberry Sauce	2	C610A	Pumpkin	10
C128B	Figs	2	C620A	Sauerkraut	10
C129B	Fruit Cocktail	2	C630A	Spinach	10
C130B	Fruit Mix	2	C650A	Sweet Potatoes	11
C131B	Grapes, Jubilee	2	C670	Vegetables, Chow Mein	11
C133A	Grapefruit	2	C680A	Vegetables, Mixed	11
C143A	Oranges	3	(4) - TOMATO PRODUCTS		
C148B	Peaches	3	C701	Chili Sauce	12
C165B	Pears	3	C703	Tomato Catsup	12
C174A	Pineapple	4	C712	Tomato Paste	12
C185B	Plums	4	C714	Tomato Puree	12
C190A	Prunes	4	C721	Tomato Sauce	12
C198A	Tropical Fruits	4	C724	Tomatoes	12
(2) - CANNED JUICES			(5) - CANNED MEATS		
C201	Apple Juice	5	C801	Bacon	13
C202	Fruit Drinks	5	C805C	Beef and Gravy	13
C204	Grape Juice	5	C805G	Beef, Cubed	13
C206	Hawaiian Punch	5	C810	Beef Roast	13
C208	Grapefruit Juice	5	C815C	Chicken and Dumplings	13
C212	Orange Juice	5	C815G	Chicken Meat	13
C216	Orange-Grapefruit Juice	5	C820C	Chili	13
C220	Pineapple Juice	5	C825C	Clams	13
C222	Pineapple-Grapefruit Juice	5	C830C	Corned Beef Hash	13
C226	Tomato Juice	5	C835	Dumplings with Chicken Broth	13
C230	V-8 Juice	5	C840	Ham Chunks	14
(3) - VEGETABLES			C845	Hot Dog Chili Sauce	14
C310	Bean Sprouts	6	C855C	Meatballs	14
C320A	Beans	6	C860	Meat Raviola	14
C370A	Bean Salad	7	C870	Salmon, Chum	14
C380A	Beets	7	C880	Tuna	14
C400A	Carrots	7	C890	Vienna Sausage	14
C420A	Celery	8			
C430A	Corn	8			
C440A	Greens	8			
C470A	Hominy Grits	8			

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES

TABLE OF CONTENTS

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(6) - DRIED PRODUCTS		
C901	Apple Nuggets	15
C903	Beans	15
C920	Currents	15
C921A	Grits	15
C925	Noodles, Chow Mein	15
C930	Pasta	15
C945	Peas	16
C950	Potatoes	16
C959	Prunes	17
C960	Rice	17

ABBREVIATIONS

Packer grades are used throughout. (See text.) Grade None or N indicate that there are no USDA Grade Standards for this product, thus the product is graded by packer standards.

Notes

Approved Brands: Buyer enter brand only if "Approved Brand" appears in the product ID.

How Packed: Bidder enter information only if "How Packed" appears in the product ID. Otherwise, furnish pack as specified.

Brand Quoting: Buyer enter line for "Brand Quoting" on all items. (Omitted in specs which follow) Bidder fill in information re Brand and Product Code, i.e., Monarch Blue or Butoni 1411.

Unit Bid unit.

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CANNED FRUITS			
C101A	APPLES, DICED Heavy pack, In syrup Grade A, 6/#10 Approved Brands: Unit: Case	C117B	APRICOTS, HALVES, PITTED Peeled, In heavy syrup 86-108 halves/can Grade B, 6/#10 Unit: Case
C104A	APPLES, SLICED Regular pack in water Grade A, 6/#10 Approved Brands: Unit: Case	C118B	APRICOTS, HALVES, PITTED Unpeeled, In heavy syrup 108-130 halves/can Grade B, 6/#10 Unit: Case
C105A	APPLES, SLICED Heavy pack, In Syrup Grade A, 6/#10 Approved Brands: Unit: Case	C119C	APRICOTS, HALVES, PITTED Unpeeled, Light syrup 86-130 halves/can Grade C, 6/#10 Unit: Case
C105C	APPLES, SLICED Heavy pack, In syrup Grade C, 6/#10 Unit: Case	C120	BANANAS, MASHED Mashed or pureed Grade None, 6/#10 Unit: Case
C109A	APPLESAUCE Sweetened, Regular texture Natural color Grade A, 6/#10 Unit: Case	C121A	CHERRIES, RED, TART, PITTED Grade A, Water Pack, 6/#10 Unit: Case
C110A	APPLESAUCE Unsweetend, Regular texture Natural color Grade A, 6/#10 Unit: Case	C121B	CHERRIES, RED, TART, PITTED Grade B, Water Pack, 6/#10 Unit: Case
C113A	APPLE RINGS, SPICED 85-95 rings, Heavy syrup Grade A, 6/#10 Approved Brands: Unit: Case	C121C	CHERRIES, RED, TART, PITTED Grade C, Water Pack, 6/#10 Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CANNED FRUITS			
C122B	CHERRIES, DARK SWEET Light syrup Grade B, 6/#10 Unit: Case	C128B	FIGS, WHOLE, KODOTA Grade B, 6/#10 Unit: Case
C123A	CHERRIES, MARASHINO HALVES Medium, Approx. 650-800 halves/can Grade A, 6/#10 Unit: Case	C129B	FRUIT COCKTAIL Light or heavy syrup Grade B, 6/#10 Unit: Case
C123B	CHERRIES, MARISHINO HALVES Medium, Approx. 650-800 halves/1/2 Gal. Grade B Unit: 1/2 Gallon	C130B	FRUIT MIX Diced Peaches, Pears and Whole Grapes, Light or heavy syrup Grade B, 6/#10 Approved Brands: Unit: Case
C124B	CHERRIES, MARASHINO, WHOLE Medium, Approx. 325-400 cherries/1/2 Gal. Grade B Unit: 1/2 Gallon	C131B	GRAPES, JUBILEE Cherry red, Light syrup Grade B, 6/#10 Unit: Case
C125B	CHERRIES, MARASHINO, CRUSHED Medium Grade B Unit: 1/2 Gallon How Packed ?	C133A	GRAPEFRUIT SECTIONS Whole segments, In fruit juice Grade A, 12/50 oz. Unit: Case
C126A	CRANBERRY SAUCE, JELLIED Grade A, 6/#10 Unit: Case	C133B	GRAPEFRUIT SECTIONS Whole sections, In fruit juice Grade B, 12/50 oz. Unit: Case
C127A	CRANBERRY SAUCE, WHOLE Grade A, 6/#10 Unit: Case	C135	GRAPEFRUIT SECTIONS (CHILLED) Whole segments in fruit juice Jar pack, 4/1 Gallon Grade None Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CANNED FRUITS			
C143A	ORANGES, MANDARIN Broken segments, Light syrup Grade None, 6/#10 Approved Brands: Unit: Case	C150B	PEACHES, YELLOW CLING, HALVES 35-40 halves/can Light or heavy syrup Grade B, 6/#10 Unit: Case
C144A	ORANGES, MANDARIN Whole segments, Natural juice Grade None, 6/#10 Approved Brands: Unit: Case	C151B	PEACHES, YELLOW CLING, HALVES Spiced, 35-40 halves/can Heavy Syrup Grade B, 6/#10 Approved Brands: Unit: Case
C145A	ORANGES, MANDARIN Whole segments, Light syrup Grade None, 6/#10 Approved Brands: Unit: Case	C156B	PEACHES, YELLOW CLING, SLICED 115-155 slices/can Packed in water Grade B, 6/#10 Unit: Case
C146A	ORANGE SECTIONS (CHILLED) Whole sections in fruit juice, Jar pack Grade None, 4/1 gallon Unit: Case	C160C	PEACHES, YELLOW CLING, SLICED 115-155 slices/can Light or heavy syrup Grade C, 6/#10 Unit: Case
C147A	ORANGE SECTIONS Whole sections in syrup Grade None, 6/#10 Approved Brands: Unit: Case	C165B	PEARS, DICED Heavy syrup Grade B, 6/#10 Unit: Case
C148C	PEACHES, YELLOW CLING, CHOPPED Solid pack, Pie peach Grade C, 6/#10 Unit: Case	C167B	PEARS, HALVES, BARLETT 35/40 halves/can Light or heavy syrup Grade B, 6/#10 Unit: Case
C148B	PEACHES, YELLOW CLING, HALVES 30-35 halves/can Light or heavy syrup Grade B, 6/#10 Unit: Case	C168B	PEARS, HALVES, BARTLETT 40-45 halves/can Light or heavy syrup Grade B, 6/#10 Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CANNED FRUITS			
C170C	PEARS, HALVES, BARTLETT 35-40 halves/can Light or heavy syrup Grade C, 6/#10 Unit: Case	C181C	PINEAPPLE, BROKEN SLICES Light or heavy syrup Grade C, 6/#10 Unit: Case
C174A	PINEAPPLE CHUNKS In juice Grade A, 6/#10 Unit: Case	C183A	PINEAPPLE, TIDBITS Light or heavy syrup Grade A, 6/#10 Unit: Case
C175A	PINEAPPLE CHUNKS Light or heavy syrup Grade A, 6/#10 Unit: Case	C183B	PINEAPPLE, TIDBITS In juice Grade B, 6/#10 Unit: Case
C176A	PINEAPPLE, CRUSHED In juice Grade A, 6/#10 Unit: Case	C185B	PLUMS, PURPLE, WHOLE 70-80 plums/can, Heavy syrup Grade B, 6/#10 Unit: Case
C178B	PINEAPPLE, SLICED 52 slices/can Light or heavy syrup Grade B, 6/#10 Unit: Case	C186B	PLUMS, PURPLE, HALVES 190-210 halves/can Light syrup Grade B, 6/#10 Unit: Case
C179B	PINEAPPLE, SLICED 66 slices/can Light or heavy syrup Grade B, 6/#10 Unit: Case	C190A	PRUNES, WHOLE, SWEET Regular pack, 190-210 prunes/ can, Extra heavy syrup Grade A, 6/#10 Unit: Case
C180B	PINEAPPLE, SLICED 100-110 slices/can Light or heavy syrup Grade B, 6/#10 Unit: Case	C198A	TROPICAL FRUITS, MIX Pineapple, Papaya, Banana and Cherry halves Grade A, 6/#10 Approved Brands: Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - CANNED JUICES			
C201	APPLE JUICE 100% juice, Unsweetened Grade A, 12/46 oz. Unit: Case	C216	ORANGE-GRAPEFRUIT JUICE 100% juice, Unsweetened Grade A, 12/46 oz. Unit: Case
C202	FRUIT DRINK, GRAPE FLAVOR Minimum 10% juice Grade None, 24/12 oz. Unit: Case	C220	PINEAPPLE JUICE 100% juice, Sweetened or unsweetened Grade A, 12/46 oz. Unit: Case
C203	FRUIT DRINK, ORANGE FLAVOR Minimum 10% juice Grade None, 24/12 oz. Unit: Case	C222	PINEAPPLE-GRAPEFRUIT JUICE 100% juice Grade A, 12/46 oz. Unit: Case
C204	GRAPE JUICE 100% juice, Unsweetened Grade A, 12/46 oz. Unit: Case	C226	TOMATO JUICE Grade A, 12/46 oz. Unit: Case
C206	HAWAIIAN PUNCH Minimum 12% fruit juices Grade None, 24/12 oz. Unit: Case	C230	V-8 COCKTAIL JUICE 100% juice Grade None, 12/46 oz. Approved Brands: Unit: Case
C208	GRAPEFRUIT JUICE 100% juice, Unsweetened Grade A, 12/46 oz. Unit: Case	C234	V-8 COCKTAIL JUICE 100% juice Grade None, 48/6 oz. Approved Brands: Unit: Case
C212	ORANGE JUICE 100% juice Grade A, 12/46 oz. Unit: Case		

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - CANNED VEGETABLES			
C310	BEAN SPROUTS Creamy white color Grade None, 6/#10 Approved Brands: Unit: Case	C339B	BEANS, GREEN, CUT Dark Green, Blue Lake type Mixed sieve, (3, 4 & 5) Grade B, 6/#10 Unit: Case
C320A	BEANS, BABY LIMA Tiny, Grade A, 6/#10 Unit: Case	C342A	BEANS, GREEN , FRENCH STYLE Grade A, 6/#10 Unit: Case
C325A	BEANS, GARBANZO Packed in brine Grade A, 6/#10 Unit: Case	C344A	BEANS, PINTO Packed in Brine Grade A, 6/#10 Unit: Case
C330A	BEANS, GREEN, CUT Dark green, Blue Lake type, 2 sieve Grade A, 6/#10 Unit: Case	C345A	BEANS, PORK AND White beans in tomato sauce Grade A, 6/#10 Unit: Case
C333A	BEANS, GREEN, CUT Dark green, Blue Lake type, 3 sieve Grade A, 6/#10 Unit: Case	C345B	BEANS, PORK AND Navy beans in tomato sauce Grade B, 6/#10 Unit: Case
C336A	BEANS, GREEN, CUT Dark green, Blue Lake type, 4 sieve Grade A, 6/#10 Unit: Case	C350A	BEANS, RED KIDNEY Packed in brine Grade A, 6/#10 Unit: Case
C339A	BEANS, GREEN, CUT Dark green, Blue Lake type Mixed sieve, (3, 4 & 5) Grade A, 6/#10 Unit: Case	C355A	BEANS, RED KIDNEY Packed in chili sauce Grade A, 6/#10 Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - CANNED VEGETABLES			
C360	BEANS, REFRIED Grade None, 6/#10 Unit: Case	C384A	BEETS, SLICED Medium, (2 - 2-1/2 inch) Grade A, 6/#10 Unit: Case
C365A	BEANS, WAXED, CUT Round, Medium (3-4 sieve) Grade A, 6/#10 Unit: Case	C384B	BEETS, SLICED Medium, (2 - 2-1/2 inch) Grade B, 6/#10 Unit: Case
C365B	BEANS, WAXED, CUT Round, Medium (3-4 sieve) Grade B, 6/#10 Unit: Case	C386A	BEETS, WHOLE Small, 125-175 beets/can Grade A, 6/#10 Unit: Case
C370A	THREE-BEAN SALAD Cut green, Cut yellow wax & kidney beans Grade None, 6/#10 Approved Brands: Unit: Case	C386B	BEETS, WHOLE Small, 125-175 beets/can Grade B, 6/#10 Unit: Case
C375A	FOUR-BEAN SALAD Cut green, Cut yellow wax red kidney & garbanzo beans Grade None, 6/#10 Approved Brands: Unit: Case	C400A	CARROTS, DICED Grade A, 6/#10 Unit: Case
C380A	BEETS, DICED Grade A, 6/#10 Unit: Case	C402A	CARROTS, SLICED Small, (1-1/8 to 1-1/2 inch) Grade A, 6/#10 Unit: Case
C382A	BEETS, SLICED Small, (1-1/2 - 2 inch) Grade A, 6/#10 Unit: Case	C402B	CARROTS, SLICED Small, (1-1/8 to 1-1/2 inch) Grade B, 6/#10 Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - CANNED VEGETABLES			
C404A	CARROTS, WHOLE BABY 150 & over per can Grade A, 6/#10 Unit: Case	C450A	GREENS, KALE Grade A, 6/#10 Unit: Case
C420A	CELERY, CUT, COOKED Grade A, 6/#10 Unit: Case	C460A	GREENS, MUSTARD, CHOPPED Grade A, 6/#10 Unit: Case
C430A	CORN, WHOLE KERNEL Regular pack Grade A, 6/#10 Unit: Case	C462A	GREENS, TURNIP, CHOPPED Grade A, 6/#10 Unit: Case
C432A	CORN, WHOLE KERNEL Vacuum pack Grade A, 6/75 oz. Unit: Case	C464A	GREENS, TURNIP, WITH ROOTS Chopped Grade A, 6/#10 Unit: Case
C434A	CORN, CREAM STYLE Yellow, Grade A, 6/#10 Unit: Case	C470A	HOMINY GRITS Yellow, Regular Pack Grade A, 6/#10 Unit: Case
C434B	CORN, CREAM STYLE Yellow, Grade B, 6/#10 Unit: Case	C470B	HOMINY GRITS White, Regular Pack Grade A, 6/#10 Unit: Case
C440A	GREENS, COLLARD, CHOPPED Grade A, 6/#10 Unit: Case	C480A	OKRA, CUT Grade A, 6/#10 Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - CANNED VEGETABLES			
C490A	ONIONS, WHOLE 200 onions/can Grade A, 6/#10 Unit: Case	C508B	PEAS, GREEN Sweet Variety, 3 sieve Grade B, 6/#10 Unit: Case
C500A	PEAS, GREEN Early variety, 2 sieve Grade A, 6/#10 Unit: Case	C510A	PEAS, GREEN Sweet variety, 4 sieve Grade A, 6/#10 Unit: Case
C502A	PEAS, GREEN Early variety, 3 sieve Grade A, 6/#10 Unit: Case	C520A	PEAS, BLACKEYE WITHOUT SNAPS Grade A, 6/#10 Unit: Case
C502B	PEAS, GREEN Early variety, 3 sieve, Grade B, 6/#10 Unit: Case	C525B	PEAS, BLACKEYE, WITHOUT SNAPS Grade B, 6/#10 Unit: Case
C504A	PEAS, GREEN Early variety, 4 sieve, Grade A, 6/#10 Unit: Case	C530A	PEAS, CROWDER Grade A, 6/#10 Unit: Case
C506A	PEAS, GREEN Early variety, Mixed sieve, Grade A, 6/#10 Unit: Case	C535A	PEAS, FIELD WITH SNAPS Grade A, 6/#10 Unit: Case
C508A	PEAS, GREEN Sweet Variety, 3 Sieve Grade A, 6/#10 Unit: Case	C540A	PEAS, PURPLE HULL Grade A, 6/#10 Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - CANNED VEGETABLES			
C545A	PEAS AND CARROTS Grade A, 6/#10 Unit: Case	C592	PIMENTOS, DICED, UNPEELED Grade None, 24/7 oz. Unit: Case
C545B	PEAS AND CARROTS Grade B, 6/#10 Unit: Case	C600A	POTATOES, WHITE, DICED Grade A, 6/#10 Unit: Case
C580	PEPPERS, GREEN, DICED Regular pack Grade None, 6/#10 Unit: Case	C602A	POTATOES, WHITE, SLICED Grade A, 6/#10 Unit: Case
C585	PEPPERS, RED, DICED Regular pack Grade None, 6/#10 Unit: Case	C605A	POTATOES, WHITE, WHOLE 100-110 potatoes/can Grade A, 6/#10 Unit: Case
C587A	PIMENTOS, DICED, PEELED Grade A, 24/7 oz. Unit: Case	C610A	PUMPKIN Grade A, 6/#10 Unit: Case
C589A	PIMENTOS, DICED, PEELED Grade A, 24/#2-1/2 Unit: Case	C620A	SAUERKRAUT, SHREDDED Grade A, 6/#10 Unit: Case
C590C	PIMENTO, DICED, PEELED Grade C, 24/14 oz. can Unit: Case	C630A	SPINACH, CHOPPED Grade A, 6/#10 Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - CANNED VEGETABLES			
C635A	SPINACH, WHOLE LEAF Grade A, 6/#10 Approved Brands: Unit: Case	C662A	SWEET POTATOES, MASHED Moist orange variety Grade A, 6/#10 Unit: Case
C650A	SWEET POTATOES, CUT Moist orange variety Light syrup Grade A, 6/#10 Approved Brands: Unit: Case	C664A	SWEET POTATOES, WHOLE Moist orange variety In syrup Grade A, 6/#10 Unit: Case
C650B	SWEET POTATOES, CUT Moist orange variety Light syrup Grade B, 6/#10 Unit: Case	C666A	SWEET POTATOES, WHOLE Moist orange variety Water pack Grade A, 6/#10 Unit: Case
C655A	SWEET POTATOES, CUT Moist orange variety Waterpack Grade A, 6/#10 Unit: Case	C670	VEGETABLES, CHOW MEIN Bean Sprouts, Celery, Bamboo Shoots, Sweet Red Peppers and Carrots, Grade None, 6/#10 Unit: Case
C660C	SWEET POTATOES Moist orange variety Water pack Grade C, 6/#10 Unit: Case	C680A	VEGETABLES, MIXED Green beans, Lima Beans, Carrots, Corn & Peas Grade A, 6/#10 Unit: Case
C660E	SWEET POTATOES, HALVES Moist orange variety Water pack Grade C, 6/#10 Unit: Case		
C660W	SWEET POTATOES, WHOLE Moist orange variety Water pack Grade C, 6/#10 Unit: Case		

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - TOMATO PRODUCTS			
C701	CHILI SAUCE Grade A, 6/#10 Unit: Case	C718	TOMATO PUREE Specific gravity 1.07 (Heavy concentration) Grade A, 6/#10 Approved Brands: Unit: Case
C703	TOMATO CATSUP Grade A, 6/#10 Unit: Case	C721	TOMATO SAUCE Grade A, 6/#10 Approved Brands: Unit: Case
C703B	TOMATO CATSUP Grade B, 6/#10 Unit: Case	C724	TOMATOES, CRUSHED Packed in puree Grade None, 6/#10 Approved Brands: Unit: Case
C706	TOMATO CATSUP Grade A, 3 gallon container Unit: 3 Gallon	C725	TOMATOES, DICED Seasoned with salt, spices & flavorings, Peeled & cored Grade None, 6/#10 Unit: Case
C712	TOMATO PASTE Light (26%) concentration Grade A, 6/#10 Approved Brands: Unit: Case	C726	TOMATOES, STEWED Grade None, 6/#10 Unit: Case
C714	TOMATO PUREE Specific gravity 1.045 (Light concentration) Grade A, 6/#10 Unit: Case	C727	TOMATOES, WHOLE PEELED Grade B, 6/#10 Unit: Case
C715	TOMATO PUREE Specific gravity 1.06 (Medium concentration) Grade A, 6/#10 Approved Brands: Unit: Case		

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(5) - CANNED MEATS			
C801	BACON, SLICED, COOKED Canned, Equivalent to 22-26 slices per lb. raw 300 slices/can, 3/#10 Unit: Case	C815J	CHICKEN MEAT, BONELESS 1/4 inch diced meat, 12/50 oz. Approved Brands: Unit: Case
C805C	BEEF AND GRAVY 6/#10 Approved Brands: Unit: Case	C820C	CHILI WITH BEANS 6/#10 Approved Brands: Unit: Case
C805G	BEEF, CUBED With natural juices, 12/50 oz. Approved Brands: Unit: Case	C820G	CHILI WITHOUT BEANS 6/#10 Unit: Case
C810	BEEF ROAST Sliced wafer thin 6/#10 Approved Brands: Unit: Case	C825C	CLAMS, CHOPPED 6/#10 Approved Brands: Unit: Case
C810E	CHICKEN POT PIE MIX 6/#10 Approved Brands: Unit: Case	C825G	CLAMS, MINCED 6/#10 Approved Brands: Unit: Case
C815C	CHICKEN AND DUMPLINGS 6/#10 Approved Brands: Unit: Case	C830C	CORNED BEEF HASH 6/#10 Unit: Case
C815G	CHICKEN MEAT, BONELESS Chunk meat, 12/50 oz. Approved Brands: Unit: Case	C835	DUMPLINS WITH CHICKEN BROTH 60% dumplings, 40% gravy 6/#10 Approved Brands: Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(5) - CANNED MEATS			
C840	HAM CHUNKS With natural juices Approved Brands: Unit: Case How Packed ?	C860G	MEAT RAVIOLA WITH SAUCE 6/#10 Approved Brands: Unit: Case
C845	HOT DOG CHILI SAUCE 6/#10 Approved Brands: Unit: Case	C870	SALMON, CHUM Packed in oil, 6/4 lb. Approved Brands: Unit: Case
C855C	MEATBALLS IN SAUCE 6/#10 Approved Brands: Unit: Case	C880	TUNA, CHUNK, LIGHT Water pack, 6/66.5 oz Approved Brands: Unit: Case
C855G	MEATBALLS WITH GRAVY 6/#10 Approved Brands: Unit: Case	C880C	TUNA, SOLID, LIGHT Packed in water, 24/13 oz. Approved Brands: Unit: Case
C860	RAVIOLA, MEAT, BITE SIZE 6/#10 Approved Brands: Unit: Case	C890	VIENNA SAUSAGE Whole, 80/1 oz., 6/#10 Approved Brands: Unit: Case
C860A	MEAT RAVIOLA, BITE SIZE In brine, 6/#10 Approved Brands: Unit: Case		
C860C	MEAT RAVIOLA IN BRINE 6/#10 Approved Brands: Unit: Case		

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(6) - DRIED PRODUCTS			
C901	APPLE NUGGETS Dehydrated, 20-lb. box Unit: Box	C920	CURRENTS, DRIED Seeded Grade A, 30-lb. box Unit: Box
C903	BEANS, BABY LIMA No. 1, 25-lb. bag Unit: Bag	C921A	GRITS, INSTANT 10/36 oz. Unit: Case
C906	BEANS, NAVY No. 1, 25-lb. bag Unit: Bag	C921B	GRITS, QUICK 10/5 lb. Unit: Case
C909	BEANS, NORTHERN No. 1, 25-lb. bag Unit: Bag	C921C	GRITS, REGULAR 25-lb. bag Unit: Bag
C912	BEANS, PINTO No. 1, 25-lb. bag Unit: Bag	C925	NOODLES, CHOW MEIN 6/#10 Unit: Case
C912B	BEANS, PINTO No. 1, 10-lb. bag Unit: Bag How Packed ?	C930	PASTA, LASAGNA From durum wheat semolina 10-lb. box Unit: Box
C915	BEANS, RED KIDNEY No. 1, 25-lb. bag Unit: Bag	C932	PASTA, MACARONI From durum wheat semolina Elbo, 20-lb. box Approved Brands: Unit: Box

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(6) - DRIED PRODUCTS			
C933	PASTA, MEDIUM EGG From durum wheat semolina Wide noodles, 10-lb. box Unit: Box	C951A	POTATOES, DEHYDRATED, DICED 6/2.5-lb. bags Unit: Case
C936	PASTA, SPEGHETTI Long, Thin From durum semolina 20-lb. box Unit: Box	C952	POTATOES, DEHYDRATED, SCALLOPE 6/2.4-lb. bags Approved Brands: Unit: Case
C937	PASTA, SPEGHETTI Cut, Elbow, 1 to 1-1/2 inch From durum semolina 20-lb. box Unit: Box	C953	POTATOES, DEHYDRATED, SLICED 6/2-1/2-lb. bags Approved Brands: Unit: Case
C945	PEAS, BLACKEYE No. 1, 25-lb. bag Unit: Bag	C954	POTATOES, HASH BROWN 6/2-1/2-lb. cartons Approved Brands: Unit: Case
C946	PEAS, SPLIT No. 1, 25-lb. bag Unit: Bag	C955	POTATOES, INSTANT MASHED, FLAKE 6/5-lb. cartons Approved Brands: Unit: Case
C950	POTATOES, DEHYDRATED, AU-GRATIN 6/2.4-lb. bags Approved Brands: Unit: Case	C956	POTATOES, INSTANT MASHED Granules with vitamin C Without dry milk 6/#10 Approved Brands: Unit: Case
C951	POTATOES, DEHYDRATED, DICED 6/2.5-lb. bags Approved Brands: Unit: Case	C957	POTATOES, INSTANT MASHED Granules with vitamin C and milk substitute 6/#10 Unit: Case

GROUP C CANNED AND DRIED FRUITS, JUICES AND VEGETABLES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(6) - DRIED PRODUCTS

C958 POTATOES, INSTANT MASHED
Enriched with nonfat dry milk
6/3-1/2-lb. cartons
Approved Brands: Unit: Case

C959 PRUNES, DRIED
30-lb. box
Unit: Box

C960 RICE, LONG GRAIN, WHITE
Enriched, 25-lb. bag
Unit: Bag

C961 RICE, MEDIUM GRAIN, WHITE
Enriched, 25-lb. bag
Unit: Bag

C964 RICE, PARBOILED
25-lb. bag
Unit: Bag

GROUP D

GENERAL SUPPORT GROCERY ITEMS

SPECIFICATIONS SPECIFIC TO GROUP D ITEMS¹

GENERAL SUPPORT GROCERY PRODUCTS

GRADES

Only a few items in Group D have USDA standards of grade. These are non-fat dry milk, pickles, pimientos and tomato catsup. All other items are purchased by brand preference or in accord with U.S. minimum standards of identity.

APPROVED BRANDS

Most items in Group D are available only under manufacturers' brands. However, some items are available under buying group distributor labels. Any distributor brand listed in Group B is automatically approved unless specified to the contrary. Unless a brand is specified, the school district will accept the brand quoted.

1 These are recommended specifications. This section can be used in the Bid Document.

GROUP D GENERAL SUPPORT GROCERY ITEMS

TABLE OF CONTENTS

NO.	IDENTIFICATION	PAGE	NO.	IDENTIFICATION	PAGE
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS (Con't.)		
D002	Anti-oxident	D1	D170	Potato Sticks	9
D004	Baking Powder	1	D174	Puddings	9
D006	Baking Soda	1	D194A	Shortening	9
D007	Brownie Mix	1	D202	Smoke, Liquid	10
D008A	Bulgar	1	D203A	Soups	10
D010A	Cake Mixes	1	D228A	Sugar	10
D011	Cereal Crumbs	1	D242	Sunflower Seeds	11
D018	Cheese, Dry	2	D244	Taco Shells	11
D019A	Chocolate Chips	2	D250	Tapioca	11
D023	Clear Gel, Instant	3	D252	Tart Shells	11
D024	Corn Chips	3	D256	Tortilla Chips	11
D028	Cocoa, Breakfast	3	D270	Vanilla Wafers	11
D029A	Cocoa Drops	3	D272A	Vegetable Protein Product	11
D032	Coconut	3	D274	Whip Topping	11
D035	Coffee	3	D290	Yeast	11
D040	Corn Meal	3	(2) - CONDIMENTS, JAMS, JELLIES, OLIVES, ONIONS, PICKELS & SAUCES		
D044	Corn Starch	3	D404	Dressings	12
D048	Crackers	4	D436	Lemon Juice	12
D054	Cream, Sour	4	D439	Mayonnaise	12
D056	Croutons	4	D444	Molasses	13
D060	Distilled Water	4	D448	Mustard, Prepared	13
D064	Eggs	4	D450	Olives	13
D068	Flour	4	D452	Peppers	13
D077G	Food Color	4	D456	Pickles	13
D084	Frosting Mixes	5	D484	Sauces	14
D091A	Gelatin	5	D532	Sauce Mixes	15
D104	Ginger Ale	6	D550	Syrups	16
D105	Glaze, Strawberry	6	D580	Vinegar	16
D108	Graham Cracker Crumbs	6	(3) - PORTION PACK		
D115A	Jelly	6	D601A	Cereals	17
D120A	Marshmallows	6	D607	Crackers	18
D122A	Milk Chocolate Chips	7	D610A	Creame, Coffee	18
D126A	Milk	7	D613	Dressings	19
D135	Muffin Mix	7	D630	Jellies	20
D136A	Nuts	7	D640	Lemon Juice	20
D138A	Oatmeal	7	D642	Mayonnaise	20
D141	Oats	7	D646	Mustard	20
D142	Oil	8	D650A	Pepper	20
D145	Pancake Mix	8	D652	Pickle Relish	20
D146	Pie Fillings	8	D653	Raisins	20
D150A	Peanut Butter Chips	8			
D154	Peanut Butter	8			
D162	Pop Tarts	8			

GROUP D GENERAL SUPPORT GROCERY ITEMS

TABLE OF CONTENTS

NO.	IDENTIFICATION	PAGE
(3) - PORTION PACK (Con't.)		
D652	Pickle Relish	20
D653	Raisins	20
D654A	Salt	20
D655	Salt Substitute	21
D658	Sauces	21
D670	Sugar	21
D670B	Sugar Substitute	21
D670C	Syrup, Maple	21
D684	Tea Bags	21
D66A	Tomato Catsup	21

(4) - SPICES AND SEASONINGS		
D704	Allspice	22
D708	Apple Pie Spice	22
D716	Bacon Bits	22
D720	Bases	22
D732	Basil	22
D734	Bay Leaves	22
D736	Carmel Color	22
D740	Celery, Dehydrated	22
D746	Celery Salt	23
D752	Celery Seed	23
D758A	Chili Powder	23
D766A	Cinnamon	23
D772A	Cloves	23
D778	Cream of Tartar	23
D780	Cumin	23
D784	Flavorings	23
D814	Garlic Powder	24
D820	Garlic Salt	24
D826	Ginger	24
D832	Gravy Bases	24
D844	Mace	24
D848	MSG	25
D854	Mustard, Ground	25
D855	Mustard Seed	25
D860	Nutmeg	25
D866	Onions, Dehydrated	25
D872	Onion Salt	25
D878	Oregano	25
D884	Paprika	25
D890	Parsley Flakes	25

NO.	IDENTIFICATION	PA
(4) - SPICES AND SEASONINGS (Con't.)		
D896	Peppers, Bell	21
D896	Pepper	21
D920	Poppy Seed	21
D926	Poultry Seasoning	21
D932	Sage	21
D937A	Salt	21
D954	Seasonings	21
D984	Sesame Seed	21
D990	Thyme	21

ABBREVIATIONS (See Text)

CC Commodity Credit

Notes

Approved Brands: Buyer enter brand only if "Approved Brand" appears in the product ID.

How Packed: Bidder enter information only if "How Packed" appears in the product ID. Otherwise, furnish pack as specified.

Brand Quoting: Buyer enter line for "Brand Quoting" on all items. (Omitted in specs which follow) Bidder fill in information re Brand and Product Code, i.e., Monarch Blue or Butoni 1411.

Unit: Bid unit.

GROUP D GENERAL SUPPORT GROCERY ITEMS

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
0002	ANTI-OXIDENT For potatoes Unit: lb. How Packed ?	D010C	CAKE MIX, CHOCOLATE 6/5 lb. Unit: Case
0004	BAKING POWDER Double acting, 4/10 lb. Unit: Case	D010D	CAKE MIX, DEVILS FOOD 6/5 lb. Unit: Case
0006	BAKING SODA 12/2 lb. or 24/1 lb. Unit: Case	D010F	CAKE MIX, GINGERBREAD 6/5 lb. Unit: Case
0007	BROWNIE MIX, CHOCOLATE 6/5 lb. Unit: Case	D010G	CAKE MIX, LEMON 6/5 lb. Unit: Case
0008A	BULGUR 25-lb. bag Unit: Bag	D010J	CAKE MIX, WHITE 6/5 lb. Unit: Case
0008B	BULGUR 50-lb. bag Unit: Bag	D010K	CAKE MIX, YELLOW 6/5 lb. Unit: Case
0010B	CAKE MIX, CHERRY 6/5 lb. Unit: Case	D011	CEREAL CRUMBS, BRAN FLAKES Bulk pack, For baking or breeding, 4/2.5 lb. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D012	CEREAL CRUMBS, CORN FLAKES Bulk pack, For baking or breadding, 4/2.5 lb. Unit: Case	D020B	CHOCOLATE CHIPS, SWEET Imitation, Bulk packed 25-lb. case Approved Brands: Unit: Case How Packed ?
D017	CEREAL, RICE, OVEN TOASTED Bulk pack, For baking 4/2.5 lb. Unit: Case	D021A	CHOCOLATE CHIPS, SWEET 12/12 oz. Approved Brands: Unit: Case
D018	CHEESE, PARMESAN, GRATED 12/1 lb. Unit: Case	D021B	CHOCOLATE CHIPS, SWEET 25-lb. bulk 1,000 chips per case Approved Brands: Unit: Case How Packed ?
D019A	CHOCOLATE CHIPS, SEMI-SWEET Imitation, 12/12 oz. Approved Brands: Unit: Case	D021C	CHOCOLATE CHIPS, SWEET 4,000 chips per case 25-lb. case Approved Brands: Unit: Case
D019B	CHOCOLATE CHIPS, SEMI-SWEET Imitation, 25-lb. case 1,000 chips per case Approved Brands: Unit: Case	D022A	CHOCOLATE CHIPS, SEMI-SWEET 12/12 oz. Approved Brands: Unit: Case
D019C	CHOCOLATE CHIPS, SEMI-SWEET Imitation, 25-lb. case 4,000 chips per case Approved Brands: Unit: Case	D022B	CHOCOLATE CHIPS, SEMI-SWEET 1,000 chips per case 25-lb. case Approved Brands: Unit: Case
D020A	CHOCOLATE CHIPS, SWEET Imitation, 12/12 oz. Approved Brands: Unit: Case	D022C	CHOCOLATE CHIPS, SEMI-SWEET 4,000 chips per case 25-lb. case Approved Brands: Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D023	CLEAR GEL, INSTANT Waxy maize starch with instant thickening power without heat 25-lb. bulk Unit: Bag	D035	COFFEE, DRIP GRIND 24/1 lb. Unit: Case
D024	CORN CHIPS Bulk pack, 4/1 lb. Unit: lb.	D036	COFFEE, FREEZE DRIED 24/8 oz. Approved Brands: Unit: Case
D028	COCOA, BREAKFAST Minimum 22% fat, 5-lb. Unit: 5 lb. How Packed ?	D038	COFFEE, INSTANT 12/5-1/2 oz. Approved Brands: Unit: Case
D029A	COCOA DROPS 1,000 drops, 25-lb. case Approved Brands: Unit: Case	D039A	COFFEE, REGULAR GRIND 24/1 lb. Approved Brands: Unit: Case
D029B	COCOA DROPS 4,000 drops, 25-lb. case Approved Brands: Unit: Case	D039B	COFFEE, REGULAR GRIND 6/4 lb. Approved Brands: Unit: Case
D032	COCONUT, FLAKE 10-lb. tin Unit: Tin	D040	CORN MEAL, DEGERMINATED Yellow, Enriched 25-lb. bag Unit: Bag
D033	COCONUT, MEDIUM SHREDDED 10-lb. tin Unit: Tin	D044	CORN STARCH 24/1 lb. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D045	CORN STARCH 25-lb. bag Unit: Bag	D064	EGGS, WHOLE, DRIED Stabilized, 6/3 lb. Unit: Case
D048	CRACKERS, GRAHAM Enriched flour, Bulk pack Unit: lb. How Packed ?	D065	EGGS, WHOLE, DRIED Stabilized, With milk School pack, 6/3 lb. Unit: Case
D051	CRACKERS, OYSTERETTES Poly bag liner 10-lb. bulk Unit: Case	D068	FLOUR, ALL PURPOSE Enriched, 50-lb. bag Unit: Bag
D052	CRACKERS, SALTINE Enriched flour, Bulk pack Unit: lb. How Packed ?	D072	FLOUR, SELF RISING Enriched, 50-lb. bag Unit: Bag
D054	CREAM, SOUR Steril, Requires refrigeration only after opening, 6/#10 Approved Brands: Unit: Case	D074	FLOUR, WHOLE WHEAT 50-lb. bag Unit: Bag
D056	CROUTONS, SEASONED 10-lb. bulk Unit: Case	D077G	FOOD COLOR, GREEN Quart Unit: Quart
D060	DISTILLED WATER 4/1 Gallon Unit: Case	D077R	FOOD COLOR, RED Quart Unit: Quart

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D077Y	FOOD COLOR, YELLOW Quart Unit: Quart	D092C	GELATIN, LIME Vitamin C enriched 6/4-1/2 lb. Unit: Case
D084	FROSTING MIX, CHOCOLATE Creamy, 6/5 lb. Unit: Case	D092D	GELATIN, ORANGE Vitamin C enriched 6/4-1/2 lb. Unit: Case
D088	FROSTING MIX, WHITE Creamy, 6/5 lb. Unit: Case	D092E	GELATIN, PLAIN Vitamin C enriched 6/4-1/2 lb. Unit: Case
D091A	GELATIN, ASSORTED CITRUS Vitamin C enriched 6/4-1/2 lb. Unit: Case	D092F	GELATIN, RASPBERRY Vitamin C enriched 6/4-1/2 lb. Unit: Case
D091B	GELATIN, ASSORTED RED Vitamin C enriched 6/4-1/2 lb. Unit: Case	D092G	GELATIN, STRAWBERRY Vitamin C enriched 6/4-1/2 lb. Unit: Case
D092A	GELATIN, CHERRY Vitamin C enriched 6/4-1/2 lb. Unit: Case	D093A	GELATIN, ASSORTED CITRUS Vitamin C enriched, 12/24 oz. Unit: Case
D092B	GELATIN, LEMON Vitamin C enriched 6/4-1/2 lb. Unit: Case	D093B	GELATIN, ASSORTED RED Vitamin C enriched, 12/24 oz. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D094A	GELATIN, CHERRY Vitamin C enriched 12/24 oz. Unit: Case	D104	GINGER ALE 12/1 Quart Unit: Case
D094B	GELATIN, LEMON Vitamin C enriched 12/24 oz. Unit: Case	D105	GLAZE, STRAWBERRY For baking, Light strawberry flavor, 6/#10 Unit: Case
D094C	GELATIN, LIME Vitamin C enriched 12/24 oz. Unit: Case	D108	GRAHAM CRACKER CRUMBS 25-lb. bag Unit: Bag
D094D	GELATIN, ORANGE Vitamin C enriched 12/24 oz. Unit: Case	D115A	JELLY, APPLE Grade A, 6/#10 Unit: Case
D094E	GELATIN, RASPBERRY Vitamin C enriched 12/24 oz. Unit: Case	D115B	JELLY, APPLE-GRAPE Grade A, 6/#10 Unit: Case
D094F	GELATIN, STRAWBERRY Vitamin C enriched 12/24 oz. Unit: Case	D115C	JELLY, GRAPE Grade A, 6/#10 Unit: Case
D095	GELATIN, PLAIN 16 oz. per package Unit: Package How Packed ?	D120A	MARSHMALLOWS, MINIATURE 12/16 oz. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D120B	MARSHMALLOWS, REGULAR 12/16 oz. Unit: Case	D135	MUFFIN MIX 6/5 lb. pkg. Approved Brands: Unit: Case
D122A	MILK CHOCOLATE CHIPS 1,000 chips per case 25-lb. case Approved Brands: Unit: Case	D136A	NUTS, PECANS Medium pieces, 5-lb. bag Unit: 5 lb.
D122B	MILK CHOCOLATE CHIPS 4,000 chips per case 25-lb. case Approved Brands: Unit: Case	D136B	NUTS, WALNUTS Medium pieces, 5-lb. bag Unit: 5 lb.
D126A	MILK, EVAPORATED 48/13 oz. Unit: Case	D138A	OATMEAL, INSTANT 8/42 oz. Unit: Case
D126B	MILK, EVAPORATED 6/#10 Unit: Case	D138B	OATMEAL, QUICK 8/42 oz. Unit: Case
D130A	MILK, NONFAT DRY, INSTANT 25-lb. bag Unit: Bag	D138C	OATMEAL, REGULAR 6/5 lb. Unit: Case
D130B	MILK, NONFAT, DRY, REGULAR High heat, US Extra Grade 25-lb. bag Unit: Bag	D141	OATS, ROLLED, REGULAR 8/42 oz. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D142	OIL, COTTONSEED (SALAD OIL) Refined & winterized 6/1 Gallon Unit: Case	D148C	PIE FILLING, CHERRY Prepared, Montmorency cherries 6/#10 Unit: Case
D143	OIL, SOYBEAN (SALAD OIL) Pure refined & winterized 35-lb. tin Unit: Tin How Packed ?	D148L	PIE FILLING, LEMON 6/4-1/2 lb. Unit: Case
D144	OIL, VEGETABLE For deep frying 6/5 Quart Approved Brands: Unit: Case	D150A	PEANUT BUTTER CHIPS 1,000 chips per case 25-lb. case Approved Brands: Unit: Case
D144B	OIL, VEGETABLE For deep frying 35-lb. jug-in-box Approved Brands: Unit: Case How Packed ?	D150B	PEANUT BUTTER CHIPS 4,000 chips per case 25-lb. case Approved Brands: Unit: Case
D145	PANCAKE MIX 6/5 lb. Approved Brands: Unit: Case	D154	PEANUT BUTTER, SMOOTH 6/#10 Unit: Case
D146	PIE CRUST MIX 6/5 lb. Unit: Case	D158	PEANUT BUTTER, SMOOTH 6/5 lb. Unit: Case
D147L	PIE FILLING, LEMON Prepared, 6/#10 Unit: Case	D162A	POP TARTS, APPLE Fruit filled toaster pastry, Indiv. wrapped, 100/1.9 oz. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D162B	POP TARTS, BLUEBERRY Fruit filled toaster pastry Indiv. wrapped, 100/1.9 oz. Unit: Case	D180A	PUDDING, BUTTERSCOTCH Ready to serve, 6/7 lb. Unit: Case
D162C	POP TARTS, CHOCOLATE Fruit filled toaster pastry Indiv. wrapped, 100/1.9 oz. Unit: Case	D180G	PUDDING, CHOCOLATE Ready to serve, 6/7 lb. Unit: Case
D162D	POP TARTS, CINNAMON Fruit filled toaster pastry Indiv. wrapped, 100/1.9 oz. Unit: Case	D180K	PUDDING, VANILLA Ready to serve, 6/7 lb. Unit: Case
D162E	POP TARTS, STRAWBERRY Fruit filled toaster pastry Indiv. wrapped, 100/1.9 oz. Unit: Case	D194A	SHORTENING, VEGETABLE For baking, 18/30 oz. Unit: Case
D170	POTATO STICKS 6/#10 Unit: Case	D194B	SHORTENING, VEGETABLE For baking, 50-lb. carton Unit: Case
D174A	PUDDING, INSTANT, CHOCOLATE Powdered mix, 12/24 oz. Unit: Case	D194C	SHORTENING, VEGETABLE For baking, 50-lb. tin Unit: Case
D174G	PUDDING, INSTANT, VANILLA Powdered Mix, 12/24 oz. Unit: Case	D198A	SHORTENING, VEGETABLE For deep frying 50-lb. carton Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D198B	SHORTENING, VEGETABLE For deep frying 50-lb. tin Unit: Tin	D203G	SOUP, TOMATO Condensed, 12/50 oz. Unit: Case
D202	SMOKE, LIQUID 4/1 Gallon Unit: Case	D203H	SOUP, VEGETABLE Condensed, 12/50 oz. Unit: Case
D203A	SOUP, CHEDDAR CHEESE For use as soup or sauce 12/50 oz. Unit: Case	D203J	SOUP, VEGETABLE BEEF Condensed, 12/50 oz. Unit: Case
D203B	SOUP, CREAM OF CELERY Condensed, 12/50 oz. Unit: Case	D228A	SUGAR, CONFECTION 10X, 12/2 lb. or 24/1 lb. Unit: Case
D203D	SOUP, CREAM OF CHICKEN Condensed, 12/50 oz. Unit: Case	D228B	SUGAR, CONFECTION 6X, 50-lb. bag Unit: Bag
D203E	SOUP, CREAM OF MUSHROOM Condensed, 12/50 oz. Unit: Case	D236	SUGAR, GRANULATED Extra fine, White 50-lb. Bag Unit: Bag
D203F	SOUP, MINESTRONE Condensed, 12/50 oz. Unit: Case	D238	SUGAR, DARK BROWN 12/ 2 lb. or 24/1 lb. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - CEREALS, GRAINS, OILS, SUGAR AND OTHER ITEMS			
D240A	SUGAR, LIGHT BROWN, CANE 12/2 lb. or 24/1 lb. Unit: Case	D256	TORTILLA CHIPS Enriched, 5-lb. tin Unit: Tin
D240B	SUGAR, LIGHT BROWN, CANE 25-lb. bag Unit: Bag	D270	VANILLA WAFERS Bulk pack Unit: lb. How Packed ?
D242	SUNFLOWER SEEDS 30-lb. bag Unit: Bag	D272A	VEGETABLE PROTEIN PRODUCT Unflavored, Uncolored Fortified to meet FNS require- ment, 50-lb. bag Unit: Bag
D244	TACO SHELLS, JUMBO Enriched, 200/box Unit: Case	D274	WHIP TOPPING Dry mix, Prepared with powdered sweet cream 6/#10 Unit: Case
D248	TACO SHELLS, REGULAR Enriched, 200/box Unit: Case	D290	YEAST, ACTIVE DRY 12/2 lb. Unit: lb.
D250	TAPIOCA 4/5 lb. Unit: Case	D292	YEAST, COMPRESSED 48/1 lb. Unit: lb.
D252	TART SHELLS Cooked, 72/case Unit: Case	D294	YEAST, INSTANT 12/2 lb. Unit: lb.

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - CONDIMENTS, JAMS, JELLIES, OLIVES, ONIONS, PICKELS & SAUCES			
D404	DRESSING, COLESLAW 4/1 gallon Unit: Case	D422	DRESSING, GREEN GODDESS, DRY M 1 package yields 1 gallon 18 pkg./case Approved Brands: Unit: Case
D408	DRESSING, FRENCH Non separating, 4/1 gallon Unit: Case	D424	DRESSING, ITALIAN, DRY MIX 1 package yields 1 gallon 18 pkg./case Unit: Case
D410	DRESSING, ITALIAN 4/1 gallon Unit: Case	D426	DRESSING, RANCH STYLE, DRY MIX Package yields 1 gallon 18 pkg./case Unit: Case
D412	DRESSING, SALAD 4/1 gallon Unit: Case	D428	DRESSING, THOUSAND ISLAND, DRY 1 package yields 1 gallon 18 pkg./case Unit: Case
D413	DRESSING, SALAD REB, 4/1 gallon Unit: Case	D436	LEMON JUICE, RECONSTITUTED 4/1 gallon Unit: Gallon
D416	DRESSING, THOUSAND ISLAND 4/1 gallon Unit: Case	D439	MAYONNAISE CC, 4/1 gallon Approved Brands: Unit: Case
D420	DRESSING, FRENCH, DRY MIX 1 package yields 1 gallon 18 pkg./case Approved Brands: Unit: Case	D440	MAYONNAISE, INSTITUTIONAL 78% oil and egg, 4/1 gallon Approved Brands: Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - CONDIMENTS, JAMS, JELLIES, OLIVES, ONIONS, PICKELS & SAUCES			
D444	MOLASSES 4/1 gallon Unit: Case	D454A	PEPPERS, SWEET CHERRY, SLICED Hot, 4/1 gallon Unit: Case
D448A	MUSTARD, PREPARED Salad type, Mild, Yellow 4/1 gallon Unit: Case	D454B	PEPPERS, SWEET CHERRY, SLICED Mild, 4/1 gallon Unit: Case
D450	OLIVES, GREEN, STUFFED Salad pack Grade B, 4/1 gallon Unit: Case	D455A	PEPPERS, SWEET CHERRY, WHOLE Hot, 4/1 gallon Unit: Case
D452A	PEPPERS, JALAPENO, SLICED Pickled, 4/1 gallon Unit: Case	D455B	PEPPERS, SWEET CHERRY, WHOLE Mild, 4/1 gallon Unit: Case
D452B	PEPPERS, JALAPENO, SLICED Marinated 4/1 gallon Unit: Case	D456	PICKLES, DILL RELISH Grade A, 4/1 gallon Unit: Case
D453A	PEPPERS, JALAPENO, WHOLE Pickled 4/1 gallon Unit: Case	D458	PICKLES, HAMBURGER DILL CHIPS Processed, 1/8 inch Crinkle 650 per gallon, 4/1 gallon Unit: Case
D453B	PEPPERS, JALAPENO, WHOLE Marinated 4/1 gallon Unit: Case	D460	PICKLES, HAMBURGER DILL CHIPS Processed, 1/8 inch straight cut, 3200 chips/pail Grade A, 5 gal Unit: Pail

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - CONDIMENTS, JAMS, JELLIES, OLIVES, ONIONS, PICKELS & SAUCES			
D464	PICKLES, KOSHER SPEARS, FRESH PACK 90 pickles/can Grade A, 6/#10 Unit: Case	D484	SAUCE, BARBECUE Hickory smoked flavor 4/1 gallon Approved Brands: Unit: Case
D465	PICKLES, SALAD CUBES Grade A, 4/1 gallon Unit: Case	D488	SAUCE, BROWNING & SEASONING (Kitchen Bouquet type) Quart Approved Brands: Unit: Quart
D468	PICKLES, SWEET MIXED, PROCESSED Grade A, 4/1 gallon Unit: Case	D492	SAUCE, CHEESE CC, 6/#10 Unit: Case
D469	PICKLES, SWEET MIXED Grade A, 4/1 gallon Unit: Case	D493	SAUCE, CHEESE CC, 6/#10 Approved Brands: Unit: Case
D472	PICKLES, SWEET RELISH, GREEN Grade A, 4/1 gallon Unit: Case	D496	SAUCE, CREOLE 6/#10 Unit: Case
D473	PICKLES, SWEET RELISH, RED Grade A, 4/1 gallon Unit: Case	D498	SAUCE, ENCHILADO 6/#10 Unit: Case
D476	PICKLES, SWEET, SLICED Cross cut, 4/1 gallon Unit: Case	D500	SAUCE, GREEN PEPPER 6/#10 Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - CONDIMENTS, JAMS, JELLIES, OLIVES, ONIONS, PICKELS & SAUCES			
D504	SAUCE, HOT 12/12 oz. Approved Brands: Unit: Case	D520	SAUCE, SWEET & SOUR 6/#10 Unit: Case
D505	SAUCE, HOT 1 gallon Unit: Gallon	D524	SAUCE, TACO 4/1 gallon Unit: Case
D506	SAUCE, NACHO CHEESE CC, 6/#10 Approved Brands: Unit: Case	D525	SAUCE, TARTAR 4/1 gallon Unit: Case
D509	SAUCE, PICANTE 6/#10 Approved Brands: Unit: Case	D528	SAUCE, WORCHESTERSHIRE 4/1 gallon Approved Brands: Unit: Case
D510	SAUCE, SALSA 6/#10 Approved Brands: Unit: Case	D532	SAUCE MIX, BARBECUE 4/7 lb. 5 oz. Approved Brands: Unit: Case
D512	SAUCE, SOY 4/1 gallon Unit: Case	D534	SAUCE MIX, CHILI 6/27 oz. Approved Brands: Unit: Case
D516	SAUCE, SPAGHETTI 6/#10 Unit: Case	D536	SAUCE, NACHO CHEESE MIX 1 package yields 1 gallon 8 pkg./case Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - CONDIMENTS, JAMS, JELLIES, OLIVES, ONIONS, PICKELS & SAUCES			
D538	SAUCE MIX, SLOPPY JOE 6/28 oz. Approved Brands: Unit: Case	D580	VINEGAR, APPLE CIDER 5% acetic acid 4/1 gallon Unit: Case
D540	SAUCE MIX, SPEGHETTI 6/32 oz. Approved Brands: Unit: Case	D584	VINEGAR, DISTILLED, CLEAR 4/1 gallon Unit: Case
D542	SAUCE MIX, TACO 6/27 oz. Approved Brands: Unit: Case		
D550	SYRUP, CORN, DARK 4/1 gallon Unit: Case		
D554	SYRUP, CORN, WHITE 4/1 gallon Unit: Case		
D556	SYRUP, MAPLE, IMITATION 4/1 gallon Unit: Case		
D558	SYRUP, PANCAKE & WAFFLE 4/1 gallon Unit: Case		

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - PORTION PACK			
D601A	CEREAL, ASSORTED VARIETIES Individual Bowl, 96/case Approved Brands: Unit: Case	D603B	CEREAL, OATS, FROSTED Individual bowl, 96/case Approved Brands: Unit: Case
D602A	CEREAL, CORN FLAKES Individual bowl, 96/case Approved Brands: Unit: Case	D603C	CEREAL, OATS, PUFFED Oven- or gun-puffed Individual bowl, 96/case Approved Brands: Unit: Case
D602B	CEREAL, CORN FLAKES, FROSTED Individual bowl, 96/case Approved Brands: Unit: Case	D603D	CEREAL, OATS, GRANOLA Oats, coconut, sugar, honey Individual bowl, 96/case Approved Brands: Unit: Case
D602C	CEREAL, CORN PUFFS, FROSTED Individual bowl, 96/case Approved Brands: Unit: Case	D604A	CREEAL, RICE, OVEN TOASTED Individual bowl, 96/case Approved Brands: Unit: Case
D602D	CEREAL, CORN PUFFS Sweetened with nuts and honey Individual bowl, 96/case Approved Brands: Unit: Case	D604B	CEREAL, RICE, OVEN TOASTED Chocolate flavor Individual bowl, 96/case Approved Brands: Unit: Case
D602E	CEREAL, CORN PUFFS Chocolate flavored Individual bowl, 96/case Approved Brands: Unit: Case	D604C	CEREAL, RICE, FROSTED Fruit flavored Individual bowl, 96/case Approved Brands: Unit: Case
D603A	CEREAL, OATS, TOASTED Individual bowl, 96/case Approved Brands: Unit: Case	D605A	CEREAL, WHEAT, OVEN TOASTED All Bran Individual bowl, 96/case Approved Brands: Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - PORTION PACK			
D605B	CEREAL, WHEAT, OVEN TOASTED 40% Bran flakes Individual bowl, 96/case Approved Brands: Unit: Case	D605J	CEREAL, WHEAT, SWEETENED Individual bowl, 96/case Approved Brands: Unit: Case
D605C	CEREAL, WHEAT, OVEN TOASTED Whole flakes Individual bowl, 96/case Approved Brands: Unit: Case	D606A	CEREAL, WHEAT, BARLEY & OATS Granules Individual bowl, 96/case Unit: Case
D605D	CEREAL, WHEAT, OVEN TOASTED Frosted whole flakes Individual bowl, 96/case Approved Brands: Unit: Case	D606B	CEREAL, WHEAT, BARLEY & OATS Flakes Individual bowl, 96/case Approved Brands: Unit: Case
D605E	CEREAL, WHEAT, OVEN TOASTED Wheat flakes with raisins Individual bowl, 96/case Approved Brands: Unit: Case	D606C	CEREAL, WHEAT & RICE High protein Individual Bowl, 96/case Approved Brands: Unit: Case
D605F	CEREAL, WHEAT, BISCUITS Shreds of wheat, bite size Individual bowl, 96/case Approved Brands: Unit: Case	D607	CRACKERS, ASSORTED Made from enriched flour Individually wrapped, 2 count Unit: 100 How Packed ?
D605G	CEREAL, WHEAT, BISCUITS Shreds of wheat, Large size Individual bowl, 96/case Approved Brands: Unit: Case	D608	CRACKERS, SALTINE Made from enriched flour Individually wrapped, 4 Count Unit: 100 How Packed ?
D605H	CEREAL, WHEAT, PUFFED Oven- or gun-puffed Individual bowl, 96/case Approved Brands: Unit: Case	D610A	CREME, COFFEE Non dairy, 6/100, 3 gram pouch Unit: 100

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - PORTION PACK			
D610B	CREME, COFFEE Non dairy product, 1,000 3 gram pouch Unit: 100	D617C	DRESSING, FRENCH 200/7/16 oz., Squeeze pack Unit: 100
D610C	CREME, COFFEE Non dairy product, 1,000 3-gram cup Unit: 100	D620	DRESSING, ITALIAN 200/7/16 oz., Squeeze pack Unit: 100
D613	DRESSING, BLUE CHEESE 200/7/16 oz., squeeze pack Unit: 100	D621	DRESSING, HERB & SPICE 200/7/16 oz., Squeeze pack Unit: 100
D615	DRESSING, CREAMY ITALIAN 200/7/16 oz., Squeeze pack Unit: 100	D623A	DRESSING, SALAD 200/1/2 oz., Cup Unit: 100
D616	DRESSING, CREAMY ITALIAN 100/1 oz., Squeeze pack Unit: 100	D623B	DRESSING, SALAD 200/7/16 oz., Squeeze pack Unit: 100
D617A	DRESSING, FRENCH 200/1/2 oz., Cup Unit: 100	D624A	DRESSING, THOUSAND ISLAND 200/1/2 oz., Cup Unit: 100
D617B	DRESSING, FRENCH 100/1 oz., Squeeze pack Unit: 100	D624B	DRESSING, THOUSAND ISLAND 100/1 oz., Squeeze pack Unit: 100

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - PORTION PACK			
D624C	DRESSING, THOUSAND ISLAND 200/7/16 oz., Squeeze pack Unit: 100	D643B	MAYONNAISE 500/7/16 oz., Squeeze pack Unit: 100
D630	JELLY, APPLE 200/1/2 oz., Cup Unit: 100	D646	MUSTARD, PREPARED 200/7/16 oz., Squeeze pack Unit: 100
D634	JELLY, ASSORTED 200/1/2 oz., Cup Unit: 100	D650A	PEPPER, INDIVIDUAL 3/1,000, 0.3 gram, Paper Unit: 100
D638	JELLY, GRAPE 200/1/2 oz., Cup Unit: 100	D650B	PEPPER, INDIVIDUAL 1/2,000, 0.3 gram, Paper Unit: 100
D640	LEMON JUICE CONCENTRATE 200/4 gram, Squeeze pack Unit: 100	D652	PICKLE RELISH 500/1/3 oz., Squeeze pack Unit: 100
D642	MAYONNAISE 200/1/2 oz., Cup Unit: 100	D653	RAISINS 144/1/3 oz. Unit: Case
D643A	MAYONNAISE 200/7/16 oz., Squeeze pack Unit: 100	D654A	SALT, INDIVIDUAL Iodized, 3/1,000, 1 gram Paper Unit: 100

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - PORTION PACK			
D654B	SALT, INDIVIDUAL 2,000, 1 gram, Paper Unit: 100	D670B	SUGAR SUBSTITUTE, INDIVIDUAL 2,000, 1 tsp., Paper Unit: Case
D655	SALT SUBSTITUTE 1,000, 3/4 gram, Paper Unit: 100	D670C	SYRUP, MAPLE 200/1.5 oz., Cup Unit: 100
D658	SAUCE, HOT 500/1/3 oz., Squeeze pack Unit: 100	D684	TEA BAGS, ICE 96/1 oz. bags Unit: Case
D660	SAUCE, TACO 200/7/16 oz., Squeeze pack Unit: 100	D686A	TOMATO CATSUP 200/7/16 oz., Squeeze pack Unit: 100
D664A	SAUCE, TARTAR 200/7/16 oz., Squeeze pack Unit: 100	D686B	TOMATO CATSUP 500/1/3 oz., Squeeze pack Unit: 100
D664B	SAUCE, TARTAR 500/7/16 oz., Squeeze pack Unit: 100		
D670A	SUGAR, GRANULATED, INDIVIDUAL 2,000, 1 tsp., Paper Unit: Case		

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - SPICES AND SEASONINGS			
D704	ALLSPICE, GROUND 6/1 lb. Unit: Case	D725	BASE, CHICKEN FLAVOR 12/1 lb. Unit: Case
D704A	ALLSPICE, WHOLE 6/12 oz. Unit: Case	D728	BASE, HAM 12/1 lb. Unit: Case
D708	APPLE PIE SPICE 12/1 lb. Unit: Case	D729	BASE, HAM FLAVOR 12/1 lb. Unit: Case
D716	BACON BITS, IMITATION 4/3 lb. Unit: lb.	D732	BASIL, SWEET WHOLE 12/16 oz. Unit: Case
D720	BASE, BEEF 12/1 lb. Unit: Case	D734	BAY LEAVES 6/2 oz. Unit: Case
D721	BASE, BEEF FLAVOR 12/1 lb. Approved Brands: Unit: Case	D736	CARMEL COLOR Easy pour, 1 quart Unit: Quart
D724	BASE, CHICKEN 12/1 lb. Unit: Case	D740	CELERY, DEHYDRATED Chopped, 6/20 oz. No. 10 cans Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - SPICES AND SEASONINGS			
D746	CELERY SALT 12/1 lb. Unit: Case	D772A	CLOVES, GROUND 6/1 lb. Unit: Case
D752	CELERY SEED 6/1 lb. Unit: Case	D772B	CLOVES, WHOLE 6/10 oz. Unit: Case
D758A	CHILI POWDER 6/1 lb. Unit: Case	D778	CREAM OF TARTAR 6/1 lb. Unit: Case
D758B	CHILI POWDER 5-lb. pkg. Unit: 5 lb.	D780	CUMIN 12/16 oz. Unit: Case
D758C	CHILI POWDER 25-lb. bulk Unit: Case	D784	FLAVORING, ALMOND, PURE EXTRACT 6/1 Pint Unit: Case
D766A	CINNAMON, GROUND 6/1 lb. Unit: Case	D786	FLAVORING, BUTTER IMITATION 6/1 Pint Unit: Case
D766B	CINNAMON, GROUND 5-lb. box Unit: 5 lb.	D788	FLAVORING, CHEDDAR CHEESE Dehydrated cheddar cheese 4% moisture, 5-lb. pkg. Unit: lb.

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - SPICES AND SEASONINGS			
D790	FLAVORING, LEMON, PURE EXTRACT 6/1 Pint Unit: Case	D808	FLAVORING, STRAWBERRY, PURE 6/1 Pint Unit: Case
D791	FLAVORING, LEMON IMITATION 6/1 Pint Unit: Case	D814	GARLIC POWDER 12/1 lb. Unit: Case
D792	FLAVORING, MAPLE IMITATION 6/1 Pint Unit: Case	D820	GARLIC SALT 12/19.5 oz. Unit: Case
D794	FLAVORING, ORANGE, PURE 6/1 Pint Unit: Case	D826	GINGER, GROUND 6/1 lb. Unit: Case
D796A	FLAVORING, VANILLA, IMITATION 6/1 Pint Unit: Case	D832	GRAVY BASE, BEEF FLAVOR 12/1 lb. Unit: Case
D796B	FLAVORING, VANILLA, IMITATION 1 Gallon Unit: Gallon	D838	GRAVY BASE, CHICKEN FLAVOR 12/1 lb. Unit: Case
D806	FLAVORING, VANILLA PURE EXTRACT 6/1 Pint Unit: Case	D844	MACE, GROUND 6/1 lb. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - SPICES AND SEASONINGS			
D848	MSG (MONOSODIUM GLUTAMATE) 6/1 lb. 10 oz. (26 oz.) Unit: Case	D879	OREGANO, GROUND 6/12 oz. Unit: Case
D854	MUSTARD, GROUND 6/1 lb. Unit: Case	D884	PAPRIKA, SPANISH, GROUND 6/1 lb. Unit: Case
D855	MUSTARD SEED 12/22 oz. Unit: Case	D890	PARSLEY FLAKES 4/8 oz. Unit: Case
D860	NUTMEG, GROUND 6/1 lb. Unit: Case	D896	PEPPERS, BELL 4/1 lb. Unit: Case
D866	ONIONS, DEHYDRATED Chopped, 4/2.5 lb. Unit: Case	D902A	PEPPER, BLACK, GROUND Fine grind, 6/1 lb. Unit: Case
D872	ONION SALT 12/1 lb. Unit: Case	D902B	PEPPER, BLACK, GROUND Coarse grind, 6/1 lb. Unit: Case
D878	OREGANO, LEAF 6/4 oz. Unit: Case	D908	PEPPER, BLACK GROUND Disposable shakers, 72/1-1/4 oz. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(4) - SPICES AND SEASONINGS			
D914	PEPPER, RED, GROUND 6/1 lb. Unit: Case	D942	SALT, IODIZED Disposable shakers 72/2-1/2 oz. Unit: Case
D916	PEPPER, WHITE, GROUND 6/1 lb. Unit: Case	D948	SALT, SEASONED 5-lb. unit Unit: Case
D917	PEPPERS, CHOPPED, DEHYDRATED 1 lb. dehydrated = 10 lb. finished product, 6#10 Unit: Case	D954	SEASONING, CHILI 12/13 oz. Unit: Case
D920	POPPY SEED 6/1 lb. Unit: Case	D956	SEASONING, GUMBO FILLET 12/1 lb. Unit: Case
D932	SAGE, RUBBED 6/6 oz. Unit: Case	D958	SEASONING, POULTRY 6/10 oz. Unit: Case
D937A	SALT, IODIZED 24/26 oz. Unit: Case	D960A	SEASONING, ITALIAN 6/7 oz. Unit: Case
D937B	SALT, IODIZED 25-lb. bulk Unit: Case	D960B	SEASONING, ITALIAN 24/16 oz. Unit: Case

GROUP D GENERAL SUPPORT GROCERY ITEMS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(4) - SPICES AND SEASONINGS

D966	SEASONING, SLOPPY JOE 12/15 oz. Unit: Case
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D972	SEASONING, SPAGHETTI 12/1 lb. Unit: Case
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D978A	SEASONING, TACO 12/1 lb. Unit: Case
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D978B	SEASONING, TACO 4/5 lb. Unit: Case
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D984	SESAME SEED 6/1 lb. Unit: Case
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D990	THYME, GROUND 6/12 oz. Unit: Case
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GROUP E

NON-FOOD EXPENDABLE ITEMS

SPECIFICATIONS¹ SPECIFIC TO GROUP E ITEMS

NON-FOOD EXPENDABLE SUPPLIES

GRADES

Most items in Group E are purchased in accord with U.S. minimum standards of identity unless a specific brand(s) is requested.

DISH MACHINE COMPOUNDS

Two items in the Product List, E710 and E715, require electronic dispensing devices (REDD). Since these items also require the furnishing of service, they will have to be bid as a separate group (EE). The technical part of the bid shall be as follows. The successful bidder for these items shall provide and install on each piece of equipment at each site all dispensers, reservoirs and other equipment necessary for dispensing proper levels of the product. All such equipment shall be maintained by the vendor. In the event of a breakdown, the vendor shall be accessible by phone and capable of corrective maintenance the same day without cost of parts and labor.

Dishwashing machines at each site are to be fitted with electronic soap dispensing equipment. This equipment must dispense soap into the wash tank whenever the titration level demands and sounds an audible alarm when the soap reservoir needs replenishing. The electrical connection for this dispenser shall be such that soap can only be dispensed when the dishwasher pump motor is on. Wiring shall meet or exceed all specifications of the National Electrical Code.

Testing water hardness and adjustment of automatic soap dispensers shall be accomplished by the successful bidder at three specific times during the contract year. Initial titration shall be accomplished during the month of August with rechecks and adjustments made during the months of January and April. Due to the great variance in water hardness over the contract period, complete written reports showing water hardness, soap concentration, machine water temperatures, final rinse flow pressure, general conditions of machine and parts, service performed and recommendations shall be submitted to the school food service office in a timely fashion.

The successful vendor for these two items shall also assume the responsibility for servicing all dishwash machines as outlined below, plus furnishing, installing and maintaining all product dispensing equipment.

¹ These are recommended specifications. This section can be included in Bid Document, only if a separate bid is issued for dish machine compounds.

SPECIFICATIONS SPECIFIC TO GROUP E ITEMS (CON'T.)

Services shall consist of the following:

- (a) Service on all dishwash machines in the school system is required on a six to eight week basis plus emergency service as requested by the cafeteria manager.
- (b) Check and clean wash arms, rinse arms and final rinse spray jets and adjust if necessary.
- (c) Check temperatures of wash tank and final rinse, and check overflow covers to make sure they are clean and functioning properly.
- (d) Check, where possible, the final rinse pressure and set accordingly.
- (e) Use printed service report form covering (a) through (d).
- (f) Instruct operators in proper procedures involving racking, scrapping, pre-rinsing, cleaning the machine, and general instructions to those who are concerned with washing dishes; the vendor shall install wall charts indicating the proper clean-up procedures.
- (g) Check detergent and rinse pumps to insure that they are working properly and that a minimal amount of product is being dispensed to sufficiently clean all dishes.
- (h) Make minor repairs and report all malfunctions of equipment.
- (I) Any discrepancies found shall be discussed with the cafeteria manager; the report mentioned in (e) shall be left with the cafeteria manager, and one copy forwarded to the Director of Food Service; a quarterly review is desirable.

All products for use with food contact surfaces(Items E720 & E725) must be maintained at proper levels of concentration to accomplish the task of cleaning or sanitizing economically and efficiently. Easy to use test devices for monitoring concentration (RCLD) levels shall be supplied by the successful bidder of the product to be tested.

INFORMATION FOR THE BUYER FOR GROUP E ITEMS¹

NON-FOOD EXPENDABLE SUPPLIES

DISPOSABLE SERVICE WARE

Disposable service ware products include bowls, cups, plates and trays. There is a slight exception to the alphabetical order in which the items are entered on the following Product List in that cup lids of the same material follow the cups of that material they fit. For example, foam cups of various sizes are listed, and are followed by foam lids that fit the cups.

Disposable service ware is available in several types of materials such as plastic laminated paper, foam (expanded polystyrene), and solid impact plastic. The term "Styrofoam®" should not be used as a product ID because it is a registered trademark belonging to Dow Chemical for foam insulation. Almost any color, shape color and decorating design can be found.

Foam products may be laminated to make them more sturdy, increase the cut resistance and make them moisture proof. Double lamination (i.e., lamination both sides) allows trays to slide along serving lines smoothly with less friction and noise as well as adding to the strength of the tray. Sizes shown in the Product List are approximate since dimensions vary slightly from one manufacturer to another. Cube sizes for disposable service ware vary considerably and should be considered if storage space for these products is critical.

PAPER TOWELS

Dimensions used throughout the Product List for towels are approximate and are not intended to specify a manufacturer, i.e., a 10 x 10 inch single fold towel may be a 9-1/2 x 10-3/4 inch or 9-1/4 x 10-1/4 inch.

Paper towels come in four types of folds, single-fold, multi-fold, narrow-fold and C-fold and in three colors, bleached or white, semi-bleached or off-white and kraft or natural. The basis weight of most towels on the market today falls into a category of 25, 28, 30 or 32 pounds (a measure of fiber content). Although basis weight is not shown on the case, most distributors know the basis weight of their towels and that of competitive products.

¹ It is not necessary to include this section in the Bid Document.

INFORMATION FOR THE BUYER FOR GROUP E ITEMS (CON'T.)

The term, "basis weight" is often used in the specification for paper towels. This term is a measure of the fiber content in pounds. Generally, other things being equal, lower basis weight towels are less expensive but will shred or fall apart faster and have less absorbent capacity. The approximate weight of the case may be used as an estimation of basis weight, however, it is not entirely accurate since the number of towels per case may vary.

The bid for towels should specify (1) the fold, (2) the color, (3) the basis weight and (4) the quantity. If the above are not known, it is suggested that buyers bid towels to fit specific dispensers in the school, i.e., to fit Crown Zellerbach Towelmaster or Scott 970-979-5 or Fort Howard Commander.

GROUP E NON-FOOD EXPENDABLE SUPPLIES

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Notes

Approved Brands: Buyer enter brand only if "Approved Brand" appears in the product ID.

How Packed: Bidder enter information only if "How Packed" appears in the product ID. Otherwise, furnish pack as specified.

Brand Quoting: Buyer enter line for "Brand Quoting" on all items. (Omitted in specs which follow) Bidder fill in information re Brand and Product Code, i.e., Morarch Blue or Butoni 1411.

Unit: Bid unit.

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E101A	ALUMINUM FOIL, STANDARD 12 inch x 1000 feet/roll Approved Brands: Unit: Roll	E107A	ALUMINUM FOIL, SANDWICH WRAP Interfolded sheets Blue stripe, 9x10-3/4 inch 200 sheets/box, 12/case Approved Brands: Unit: Case
E101B	ALUMINUM FOIL, STANDARD 18 inch x 500 feet/roll Approved Brands: Unit: Roll	E107B	ALUMINUM FOIL, SANDWICH WRAP Interfolded sheets Green stripe, 9x10-3/4 inch 200 sheets/box, 12/case Approved Brands: Unit: Case
E101C	ALUMINUM FOIL, STANDARD 18 inch x 1000 feet/roll Approved Brands: Unit: Roll	E107C	ALUMINUM FOIL, SANDWICH WRAP Interfolded sheets, red stripe 9x10-3/4 inch, 200 sheets/box 12/case Unit: Case
E103A	ALUMINUM FOIL, HEAVY DUTY 12 inch x 500 feet/roll Approved Brands: Unit: Roll	E108A	ALUMINUM FOIL, SANDWICH WRAP Foil-paper laminate, No design 10-1/2x14 inch, 500 feet/case Approved Brands: Unit: Roll
E103B	ALUMINUM FOIL, HEAVY DUTY 18 inch x 500 feet/roll Approved Brands: Unit: Roll	E110A	APRONS, WHITE Disposable, Bib style One piece, Embossed 24x42 inch, 100/box Unit: Box
E105A	ALUMINUM FOIL, EXTRA HEAVY DUTY 18 inch x 500 feet/roll Approved Brands: Unit: Roll	E110B	APRONS, WHITE Disposable, Bib style, One piece, Embossed, Fire retardent, 30x34 inch, 100/box Unit: Box
E105B	ALUMINUM FOIL, EXTRA HEAVY DUTY 24 inch x 500 feet/roll Approved Brands: Unit: Roll	E115A	BAGS, FOOD STORAGE Clear, Non-vented 8x3x15 inch, 1000/box Approved Brands: Unit: 1,000

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E115B	BAGS, FOOD STORAGE Clear, Non-vented 8x3x28 inch, 1000/box Approved Brands: Unit: 1,000	E117A	BAGS, HOT DOG OR CORN DOG Paper, 3-1/2 x 1-1/2 x 8-3/4, 1000/case Unit: 1,000
E115C	BAGS, FOOD STORAGE Clear, Non-vented 12x6x24 inch, 1000/box Approved Brands: Unit: 1,000	E117B	BAGS, HOT DOG OR CORN DOG Foil, 3-1/2 x 1-1/2 x 8-3/4, 1000/case Unit: 1,000
E115D	BAGS, FOOD STORAGE Clear, Non-vented 12x8x21 inch, 500/box Approved Brands: Unit: 1,000	E117C	BAGS, FRENCH FRY 4-7/8 x 4 inch Unit: 1,000
E115E	BAGS, FOOD STORAGE Clear, Non-vented 12x8x30 inch, 500/box Approved Brands: Unit: 1,000	E117D	BAGS, SANDWICH Glassine or waxed paper 6-3/4 x 6-3/4 inch, 1000/box Unit: 1,000
E115F	BAGS, FOOD STORAGE Clear, non-vented 18x14x37 inch, 250/box Approved Brands: Unit: 1,000	E117E	BAGS, SANDWICH Plastic fold-lock top 6-3/4 x 6-3/4 inch, 1000/box Unit: 1,000
E115G	BAGS, FOOD STORAGE Clear Non-vented 21x6x35 inch, 220/box Approved Brands: Unit: 1,000	E117F	BAGS, SANDWICH Laminated 6 x 3/4 x 6-1/2 1000/box Unit: 1,000
E115H	BAGS, FOOD STORAGE Clear, Non-vented 23x10x40 inch, 250/box Approved Brands: Unit: 1,000	E118A	BAGS, PAPER, LUNCH Brown, 6 pound 500/pkg 5-1/4 x 3-3/8 x 10-3/4 Approved Brands: Unit: 500

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E118B	BAGS, PAPER, LUNCH White, 6 pound 500/pkg 5-1/4 x 3-3/8 x 10-3/4 Approved Brands: Unit: 500	E122D	BOWLS, FOAM Non-laminated, White, 12 oz. Unit: 1,000 How Packed ?
E120A	BAKING SHEETS, PARCHMENT 18 x 26 inch Unit: 1,000 How Packed ?	E123A	BOWLS, FOAM Laminated, White, 4 oz. Unit: 1,000 How Packed ?
E120B	BAKING SHEETS, PARCHMENT 16 x 24 inch Unit: 1,000 How Packed ?	E123B	BOWLS, FOAM Laminated, White, 6 - 8 oz. Unit: 1,000 How Packed ?
E120C	BAKING SHEETS, PARCHMENT 15 x 24 inch Unit: 1,000 How Packed ?	E123C	BOWLS, FOAM Laminated, White, 10 - 12 oz. Unit: 1,000 How Packed ?
E122A	BOWLS, FOAM Non-laminated, White 4 oz. Unit: 1,000 How Packed ?	E123D	BOWLS, FOAM Laminated, White, 12 oz. Unit: 1,000 How Packed ?
E122B	BOWLS, FOAM Non-laminated, White 6 - 8 oz. Unit: 1,000 How Packed ?	E126A	BOWLS, FOAM Double-laminated, Colored 3-1/2 - 5 oz. Unit: 1,000
E122C	BOWLS, FOAM Non-laminated, White 10 - 12 oz. Unit: 1,000 How Packed ?	E126B	BOWLS, FOAM Double-laminated, Colored 6 - 8 oz. Unit: 1,000 How Packed ?

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E126C	BOWLS, FOAM Double-laminated, Colored 10-12 oz. Unit: 1,000 How Packed ?	E131A	CONTAINERS, FOOD, FOAM 12 oz. straight sided Square bottom Unit: 1,000 How Packed ?
E127A	BOWLS, PAPER Plastic coated, 5 oz. Unit: 1,000 How Packed ?	E131B	CONTAINER LIDS Clear, Non-vented, 12 oz. For E131A Unit: 1,000 How Packed ?
E127B	BOWLS, PAPER Plastic coated, 12 oz. Unit: 1,000 How Packed ?	E134A	CONTAINERS, FOOD, FOAM 4 oz. squat, 1,000/case Unit: 1,000
E128A	BOWL LIDS, CLEAR For 4 oz. bowls, E122A, E123A Unit: 1,000 How Packed ?	E134B	CONTAINER LIDS Translucent, Vented For 4 oz. squat container E134A, 1,000/case Unit: 1,000
E129	BUTTER CHIPS Paperboard, square 10/1000 Unit: 1,000	E134D	CONTAINERS, FOOD, FOAM 12 oz. squat, 500/case Unit: 1,000
E130A	CONTAINERS, FOOD, FOAM 8 oz. straight sided, Square bottom Unit: 1,000 How Packed ?	E135A	CONTAINERS, FOOD, FOAM 6 oz. squat, 1,000/case Unit: 1,000
E130B	CONTAINER LIDS Clear, Non-vented, 8 oz. For E130A Unit: 1,000 How Packed ?	E135B	CONTAINER LIDS Translucent, Vented For 6 oz. squat container E135A, 1,000/case Unit: 1,000

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E135C	CONTAINER LIDS Translucent, Vented For 8 oz. squat container E136C, 1,000/case Unit: 1,000	E138A	CONTAINER FOOD, FOAM 32 oz. tall 1,000/case Unit: 1,000
E135D	CONTAINER LIDS Translucent, Vented For 12 oz. squat container E134D, 500/case Unit: Case	E139A	CONTAINER LIDS Translucent, Pour spout For 32 oz. tall, E138A 1,000/case Unit: 1,000
E136A	CONTAINERS, FOOD, FOAM 8 oz. extra squat, 1,000/case Unit: 1,000	E150A	CUPS, BAKING Paper, 1,000/case Unit: 1,000
E136B	CONTAINERS, FOOD, FOAM 16 oz. extra squat, 1,000/case Unit: 1,000	E155A	CUPS, SOUFFLE Solid pleated paper 1/2 oz., 5,000/case Unit: 5,000
E136C	CONTAINERS, FOOD, FOAM 8 oz. squat, 1,000/case Unit: 1,000	E155B	CUPS, SOUFFLE Solid pleated paper, 3/4 oz., 5,000/case Unit: 5,000
E137A	CONTAINER LIDS Clear, Non-vented For 8 oz. container A136A 1,000/case Unit: 1,000	E155C	CUPS, SOUFFLE Solid pleated paper 1 oz., 5,000/case Unit: 5,000
E137B	CONTAINER LIDS Clear, Non-vented For 16 oz. container E136B 1,000/case Unit: 1,000	E155D	CUPS, SOUFFLE Solid pleated paper 2 oz., 5,000/case Unit: 5,000

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E155E	CUPS, SOUFFLE Solid pleated paper 3-1/4 oz., 1,000/case Unit: 1,000	E160E	CUPS, FOAM 12 oz. tall cold drink 1,000/case Unit: 1,000
E155F	CUPS, SOUFFLE Solid pleated paper 4 oz., 5,000/case Unit: 5,000	E160F	CUPS, FOAM 14 oz. tall cold drink 1,000/case Unit: 1,000
E155G	CUPS, SOUFFLE Solid pleated paper 5-1/2 oz., 5,000/case Unit: 5,000	E160G	CUPS, FOAM 14 oz. tall cold drink 1,000/case Unit: 1,000
E160A	CUPS, FOAM 4 oz. tall, 1,000/case Unit: 1,000	E161A	CUP LIDS Translucent, Vented, For 4 oz. tall, E160A, 1,000/case Unit: 1,000
E160B	CUPS, FOAM 6 oz. tall, 1,000/case Unit: 1,000	E161B	CUP LIDS White, Vented, For 6 oz. tall, E160B, 1,000/case Unit: 1,000
E160C	CUPS, FOAM 8 oz. tall, 1,000/case Unit: 1,000	E161C	CUP LIDS White, Vented, For 8 oz. tall, E160C, 1,000/case Unit: 1,000
E160D	CUPS, FOAM 10 oz. medium, 1,000/case Unit: 1,000	E161D	CUP LIDS Translucent, Straw slotted For 10 oz. tall, E160D 1,000/case Unit: 1,000

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E161E	CUP LIDS Translucent, Straw slotted For 12 oz. tall, E160E 1,000/case Unit: 1,000	E167B	CUP LIDS, PAPER For 10 oz., E166B 2,500/case Unit: Case
E161F	CUP LIDS Translucent, Straw slotted For 14 oz. tall, E160F 1,000/case Unit: 1,000	E167C	CUP LIDS, PAPER For 12 oz., E166C 2,500/case Unit: Case
E166A	CUPS, PAPER 5 oz., Juice, 25/100 Unit: Case	E167D	CUP LIDS, PAPER For 14 oz., E166D 2,500/case Unit: Case
E166B	CUPS, PAPER 10 oz., Juice, 25/100 Unit: Case	E170A	CUPS, IMPACT PLASTIC 5 oz., Juice Unit: 1,000 How Packed ?
E166C	CUPS, PAPER 12 oz., Juice, 25/100 Unit: Case	E170B	CUPS, IMPACT PLASTIC 8 oz., Cold Unit: 1,000 How Packed ?
E166D	CUPS, PAPER 14 oz., Juice, 25/100 Unit: Case	E170C	CUPS, IMPACT PLASTIC 12 oz. Cold Unit: 1,000 How Packed ?
E167A	CUP LIDS, PAPER For 5 oz., E166A 2,500/case Unit: Case	E171A	CUP LIDS, IMPACT PLASTIC Vented for 5 oz., E170A Unit: 1,000 How Packed ?

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E171B	CUP LIDS, IMPACT PLASTIC Vented, For 8 oz., E170B Unit: 1,000 How Packed ?	E177	FILM WRAP, PLASTIC Presized, 12 x 12 inch, 1600 feet/roll Approved Brands: Unit: Roll
E171C	CUP LIDS, IMPACT PLASTIC Vented, For 12 oz., E170C Unit: 1,000 How Packed ?	E190A	GLOVES, DISPOSABLE Heavy plastic, Wrist length, Small, 100/box Unit: Box
E175A	FILM WRAP, PLASTIC 12 inches x 1000 feet Approved Brands: Unit: Roll How Packed ?	E190B	GLOVES, DISPOSABLE Heavy plastic, Wrist length, Medium, 100/box Unit: Box
E175B	FILM WRAP, PLASTIC 18 inch x 1000 feet Approved Brands: Unit: Roll How Packed ?	E190C	GLOVES, DISPOSABLE Heavy plastic, Wrist length, Large, 100/box Unit: Box
E175C	FILM WRAP, PLASTIC 18 inch x 2000 feet Approved Brands: Unit: Roll How Packed ?	E191A	GLOVES, DISPOSABLE Heavy plastic, Elbow length, Small, 100/box Unit: Box
E175D	FILM WRAP, PLASTIC 18 inch x 3000 feet Approved Brands: Unit: Roll How Packed ?	E191B	GLOVES, DISPOSABLE Heavy plastic, Elbow length, Medium, 100/box Unit: Box
E175E	FILM WRAP, PLASTIC 24 inch x 2000 feet Approved Brands: Unit: Roll How Packed ?	E191C	GLOVES, DISPOSABLE Heavy plastic, Elbow length, Large, 100/box Unit: Box

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E200A	LINERS, PLASTIC CAN 16 x 14 x 36 inches, 20-30 gallon, Medium weight Unit: Each How Packed ?	E215B	NAPKINS, DINNER White, 17 x 17 inch, 1 ply 1/4 fold, 4,000/case Unit: 1,000
E200B	LINERS, PLASTIC CAN 20 x 17 x 44 inches, 32 gal., Med. wt., 250/case Unit: Each	E215C	NAPKINS, DINNER White, 17 x 17 inch, 3 ply 1/8 fold, 2,000/case Unit: 1,000
E200C	LINERS, PLASTIC CAN 23 x 10 x 39, 33 gal., Med. wt., 250/case Unit: Each	E215D	NAPKINS, DINNER White, 17 x 17 inch 2 ply 1/4 fold, 3,000/case Unit: 1,000
E200D	LINERS, PLASTIC CAN Heavy weight, For compactor 23 x 10 x 39, 33 gallon 250/case Unit: Each	E220A	NAPKINS, DISPENSER TYPE 10 x 10 inch, 1 ply, folded to 3-1/2x6-1/2 inch, 10,000/case Unit: 1,000
E200E	LINERS, PLASTIC CAN 23 x 17 x 46 inches, 40-45 gal., Med. wt., 250/case Unit: Each	E220B	NAPKINS, DISPENSER TYPE White, 13 x 13 inch, 1 ply Folded to 3-1/2 x 6-1/2 inch 6,000/case Unit: 1,000
E200F	LINERS, PLASTIC CAN 22 x 14 x 58, 55 gallon, 200/case Unit: Each	E220C	NAPKINS, DISPENSER TYPE 8 x 13 inch, Folded to 4-1/2 x 4 inch, 8,000/case Unit: 1,000
E215A	NAPKINS, DINNER White, 17 x 17 inch 1 ply 1/8 fold, 5,000/case Unit: 1,000	E220D	NAPKINS, DISPENSER TYPE 9 x 13 inch, Folded to 3-1/2 x 5 inch, 8,000/case Unit: 1,000

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E250A	PAPER, BUTCHER White, 15 inch x 1,300 feet/roll Unit: Roll	E275B	PLATES, FOAM non-laminated, 7 inch Round, 500/case Unit: Case
E250B	PAPER, BUTCHER white, 18 inch x 1,000 feet/roll Unit: Roll	E275C	PLATES, FOAM Non-laminated, 9 inch Round, 500/case Unit: Case
E255	PAPER, FREEZER 18 inch x 1,000 feet/roll Unit: Roll	E275D	PLATES, FOAM Non-laminated, 7x9 inch Oval, 1,000/case Unit: Case
E260A	PAPER, WAXED 12 inch x 1,000 feet In cutter box, 48 rolls/case Unit: Roll	E280A	PLATES, FOAM Double-laminated White or off white, 6 inch, Round, 1,000/case Unit: Case
E265A	PAPER, WAXED, SHEETS Precut, 12 x 12 inch 1,000/box Unit: 1,000	E280B	PLATES, FOAM Double-laminated, 7 inch Round, 500/case Unit: Case
E265B	PAPER, WAXED Interfolded, deli sheets 10-3/4 x 15 inches, 500/box 12/case Unit: Box	E280C	PLATES, FOAM Double-laminated, 9 inch Round, 500/case Unit: Case
E275A	PLATES, FOAM Non-laminated White or off white 6 inch, Round, 1,000/case Unit: Case	E280D	PLATES, FOAM Double-laminated, 7x9 inch Oval, 1,000/case Unit: Case

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E300A	PLATES, PAPER Plastic coated, Bread & Butter 6 inch, Round, 1,000/case Unit: Case	E327A	SILVERWARE, PLASTIC SOUP SPOONS White, Heavy Duty 6-3/8 inch, 1,000/case Unit: Case
E300B	PLATES, PAPER Plastic coated, Sandwich plate 7 inch, Round, 1,000/case Unit: Case	E327B	SILVERWARE, PLASTIC SOUP SPOONS White, Medium weight 5-1/2 inch, 1,000/case Unit: Case
E300C	PLATES, PAPER Plastic coated, Dinner plate 9 inch, Round, 500/case Unit: Case	E328A	SILVERWARE, PLASTIC TEA SPOONS White, Heavy Duty 6-3/8 inch, 1,000/case Unit: Case
E325A	SILVERWARE, PLASTIC FORKS White, Heavy Duty 6-3/8 inch, 1,000/case Unit: Case	E328B	SILVERWARE, PLASTIC TEA SPOONS White, Medium weight 5-1/2 inch, 1,000/case Unit: Case
E325B	SILVERWARE, PLASTIC FORKS White, Medium weight 5-1/2 inch, 1,000/case Unit: Case	E330	SPORK KIT Combination Fork & Spoon With straw and napkin in plastic bag, 1,000/case Unit: Case
E326A	SILVERWARE, PLASTIC KNIVES White, Heavy Duty 6-3/8 inch, 1,000/case Unit: Case	E340	STIRRERS, PLASTIC Double barrel 5-1/2 inch, 1,000/box, 10/case Unit: Case
E326B	SILVERWARE, PLASTIC KNIVES White, Medium weight 5-1/2 inch, 1,000/case Unit: Case	E350	STRAWS, MILK Plastic, Unwrapped Slim, Striped, 5-3/4 inch 500/box, 24/case Unit: Case

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E351	STRAWS, MILK Plastic, Wrapped, Slim Striped, 5-3/4 inch 500/box, 24/case Unit: Case	E425A	TOWELS, PAPER, ROLL Household, 1 ply, 11 x 11 inch 100 sheets/roll, 30 rolls/case Unit: Case
E352	STRAWS, SODA Plastic, Wrapped, Jumbo Striped, 7-3/4 inch 250/box, 50/case Unit: Case	E425B	TOWELS, PAPER, ROLL Household, 2 ply, 11 x 11 inch 100 sheets/roll, 30 rolls/case Unit: Case
E355	STRAWS, SODA Plastic, Unwrapped, Jumbo Striped, 7-3/4 inch 250/box, 50/case Unit: Case	E430A	PAPER TOWELS, SINGLE-FOLD Bleached, 10 x 10 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case
E400	TABLE CLOTHS 24/54 x 108 inch 100/case Approved Brands: Unit: Each	E430B	PAPER TOWELS, SINGLE-FOLD Semi-bleached, 10 x 10 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case
E405	TABLE COVERING, PAPER Embossed net strength, White 39 inch x 300 feet/roll Unit: Roll	E430C	PAPER TOWELS, SINGLE-FOLD Kraft, 10 x 10 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case
E420A	TOWELS, PAPER, ROLL Non-perforated, Natural 8 inch x 625 feet/roll 12/case 25 lb. min. basis weight Unit: Case	E432A	PAPER TOWELS, SINGLE-FOLD Bleached, 8 x 10 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case
E420B	TOWELS, PAPER, ROLL Non-perforated, Bleached 8 inch x 580 feet/roll 12/case 25 lb. min. basis weight Unit: Case	E432B	PAPER TOWELS, SINGLE-FOLD Semi-bleached, 8 x 10 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E434A	PAPER TOWELS, MULTI-FOLD Bleached, 9 x 9 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case	E438B	PAPER TOWELS, C-FOLD Semi-bleached, 10 x 13 inch 28 lb. min. basis weight 3,000 towels/case Unit: Case
E434B	PAPER TOWELS, MULTI-FOLD Semi-bleached, 9 x 9 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case	E438C	PAPER TOWELS, C-FOLD Kraft, 10 x 13 inch 28 lb. min. basis weight 2,400 towels/case Unit: Case
E434C	PAPER TOWELS, MULTI-FOLD Kraft, 9 x 9 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case	E440A	TRAYS, FOAM, FLAT White, Non-laminated 5-1/2 x 8 x 5/8 inch 500/case Unit: Case
E436A	PAPER TOWELS, NARROW FOLD Bleached, 9 x 9 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case	E440B	TRAYS, FOAM, FLAT White, Non-laminated 7 x 9 x 5/8 inch, 500 case Unit: Case
E436B	PAPER TOWELS, NARROW FOLD Semi-bleached, 9 x 9 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case	E440C	TRAYS, FOAM, FLAT White, Non-laminated 8 x 10 inch, 500/case Unit: Case
E436C	PAPER TOWELS, NARROW FOLD Kraft, 9 x 9 inch 28 lb. min. basis weight 4,400 towels/case Unit: Case	E440D	TRAYS, FOAM, FLAT White, Non-laminated 9 x 12 x 5/8 inch, 250/case Unit: Case
E438A	PAPER TOWELS, C-FOLD Bleached, 10 x 13 inch 28 lb. min. basis weight 3,000 towels/case Unit: Case	E440E	TRAYS, FOAM, FLAT White, Non-laminated 12 x 16 x 5/8 inch, 100/case Unit: Case

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E441A	TRAYS, FOAM, FLAT White, Laminated, 5-1/2 x 8 x 5/8 inch 500/case Unit: Case	E442C	TRAYS, FOAM, FLAT White, Double-laminated 8 x 10 inch, 500/case Unit: Case
E441B	TRAYS, FOAM, FLAT White, Laminated, 7 x 9 x 5/8 inch, 500/case Unit: Case	E442D	TRAYS, FOAM, FLAT White, Double-laminated 9 x 12 x 5/8 inch, 250/case Unit: Case
E441C	TRAYS, FOAM, FLAT White, Laminated 8 x 10 inch, 500/case Unit: Case	E442E	TRAYS, FOAM, FLAT White, Double-laminated 12 x 16 x 5/8 inch, 100/case Unit: Case
E441D	TRAYS, FOAM, FLAT White, Laminated, 9 x 12 x 5/8 inch, 250/case Unit: Case	E445A	TRAYS, FOAM, COMPARTMENT 4-Compartment, Non-laminated 9 x 10 inch, 500/case Unit: Case
E441E	TRAYS, FOAM, FLAT White, Laminated, 12 x 16 x 5/8 inch, 100/case Unit: Case	E445B	TRAYS, FOAM, COMPARTMENT 5 Compartment, Non-laminated 9 x 10 inch, 500/case Unit: Case
E442A	TRAYS, FOAM, FLAT White, Double-laminated 5-1/2 x 8 x 5/8 inch 500/case Unit: Case	E445C	TRAYS, FOAM, COMPARTMENT 6 Compartment, Non-laminated 9 x 12 inch, 250/case Unit: Case
E442B	TRAYS, FOAM, FLAT White, Double-laminated 7 x 9 x 5/8 inch, 500/case Unit: Case	E446A	TRAYS, FOAM, COMPARTMENT 4 Compartment, Laminated 9 x 10 inch, 500/case Unit: Case

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - PAPER & PLASTIC PRODUCTS			
E446B	TRAYS, FOAM, COMPARTMENT 5 Compartment, Laminated 9 x 10 inch, 500/case Unit: Case	E450C	TRAYS, FOAM, HINGED LID 9-1/8 x 9 x 3-1/4 inch, Large, Single compartment 200/case Unit: Case
E446C	TRAYS, FOAM, COMPARTMENT 6 Compartment, Laminated, 9 x 12 inch, 250/case Unit: Case	E451A	TRAYS, FOAM, HINGED LID 8-1/2 x 7 x 2 inch, Small, 3 compartment bottom 250/case Unit: Case
E447A	TRAYS, FOAM, COMPARTMENT 4 Compartment, 9 x 10 inch, Double-laminated, 500/case Unit: Case	E451B	TRAYS, FOAM, HINGED LID 8-1/8 x 8-3/8 x 3 inch, Medium, 3 compartment bottom 200/case Unit: Case
E447B	TRAYS, FOAM, COMPARTMENT 5 Compartment, 9 x 10 inch, Double-laminated, 500/case Unit: Case	E451C	TRAYS, FOAM, HINGED LID 9-1/8 x 9 x 3-1/4 inch, Large, 3 compartment bottom 200/case Unit: Case
E447C	TRAYS, FOAM, COMPARTMENT 6 Compartment, 9 x 12 inch, Double-laminated, 250/case Unit: Case	E460	TRAYS, PAPERBOARD French Fry, 3 x 3 x 2 inch. 250/case Unit: 1,000
E450A	TRAYS, FOAM, HINGED LID 8-1/2 x 7 x 2 inch, Small Single compartment, 250/case Unit: Case	E461	TRAYS, PAPERBOARD Hot dog, 6 x 2-1/2 inch, 250/case Unit: 1,000
E450B	TRAYS, FOAM, HINGED LID 8-1/8 x 8-3/8 x 3 inch, Medium, Single compartment 200/case Unit: Case	E463	TRAYS, PAPERBOARD Chicken, 9 x 5 x 3 inch, 250/case Unit: 1,000

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(1) - PAPER & PLASTIC PRODUCTS

E480 WET WIPES
 13-1/2 x 18 inches
 100/box, 10 boxes/case
 Unit: Box

E490A WIPERS
 Food service, Non-woven
 Medium weight, 14 x 21
 Unit: 1,000
 How Packed ?

E490B WIPERS
 Food service, Non-woven
 Heavy weight, 13 x 19
 Unit: 1,000
 How Packed ?

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(2) - CLEANING SUPPLIES			
E502	AMMONIA Household Ammonia for General cleaning, 6/1 gallon Unit: Case	E542	CLEANER, QUARRY TILE 72/2 oz. packets/case Unit: Case
E505	BLEACH 6/1 gallon or 4/1-1/2 gallon Unit: Case	E545	CLEANER, WINDOW 4/1 gallon Unit: Case
E525	CLEANER, BOWL Toilet bowl & urenal cleaner Concentrate, 12/1-quart. Unit: Case	E550	CLEANSER, POWDERED All purpose, 30/21 oz. Unit: Case
E530	CLEANER, OVEN Institution jell or liquid 4/1 gallon Unit: Case	E555A	DEODORIZER, CONCENTRATE 4/1 Gallon Unit: Case
E531	CLEANER, OVEN Plastic Spray Bottles 6/88 oz. Unit: Case	E555B	DEODORIZER, CONCENTRATE 12/1 qt. Unit: Case
E535	CLEANER, PINE SCRUB 4/1 gallon Unit: Case	E559	DETERGENT, LAUNDRY Powdered for use in mechanical washing machines, 25-lb. bulk Unit: Case How Packed ?
E540	CLEANER, STAINLESS STEEL Cleaner and polisher, 1/gallon Unit: Gallon	E560	DETERGENT, LAUNDRY Powdered for use in mechanical washing machines, 100-lb. drum Unit: Case How Packed ?

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(2) - CLEANING SUPPLIES

E565	DETERGENT, POT & PAN Mild liquid, 4/1 gallon Unit: Case		
E566	DETERGENT, POT & PAN Mild powdered, 25-lb. bulk Unit: Case How Packed ?		
E570	DISINFECTANT, AEROSOL For general use against common types of bacteria, mold, mildew and odors, 12/18 oz. Unit: Case		
E572	PROTECTOR, OVEN SPRAY Silicone, 12/20 oz. cans Approved Brands: Unit: Case		
E575	SCOURING PADS Open nylon mesh/web 9-1/2 x 6 x 3/4 inch 6/10 pads/case Unit: Case		
E580	SOAP, LIQUID HAND For sink dispensers, 6/1 gallon Unit: Case		
E590	WIPING CLOTHS Disposable, non-woven, textile construction. 14 x 24 inches Unit: Each How Packed ?		

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(3) - BROOMS & MOPS			
E605	BROOMS, ECONOMY Head length 11 inch, wt. 9 oz. Unit: Each How Packed ?	E621A	MOPS, RAYON, WET Rayon, 16 oz. 6/bundle Unit: Each
E610	BROOMS, ALL PURPOSE PLASTIC Head length 11-12 inches Weight 10 oz. Unit: Each How Packed ?	E621B	MOPS, RAYON, WET Rayon, 24 oz. 6/bundle Unit: Each
E615	BROOMS, HOUSEHOLD HEAVY DUTY CORN Head length 12/14 inch Weight 11/13 oz., Banded 5 rows stitching Unit: Each	E624	MOP HANDLES Spring type, Heavy duty for use with 24 oz. mophead E620B or E621B Unit: Each How Packed ?
E616	MOP BUCKET 28 Quart, Heavy guage steel 2 inch Rubber casters Unit: Each How Packed ?	E624B	MOP HANDLES Spring type, Heavy duty for use with 16 oz. mop head. Unit: Each How Packed ?
E617	MOP PRESS Tubular construction, Heavy duty Unit: Each How Packed ?	E625A	MOP HEADS 16 oz. cotton, To fit spring type heavy duty mop handle. Unit: Each How Packed ?
E620A	MOPS, COTTON, WET Small thread type, 16 oz. 6/bundle Unit: Bundle	E625B	MOP HEADS 24 oz. cotton to fit spring type, Heavy duty mop handle. Unit: Each How Packed ?
E620B	MOPS, COTTON, WET Small thread type, 24 oz. 6/bundle Unit: Each	E626A	MOP HEADS 16 oz. Rayon, To fit spring type, Heavy duty mop handle. Unit: Each How Packed ?

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(4) - DISHWASHING MACHINE COMPOUNDS

E703	CHLORINE TEST STRIPS For testing rinse water 100/tube Unit: Tube		
E705	DELIMER Concentrated liquid for dis- solving light to medium line scale build-up in dishwashing Unit: Gallon		
E710	DISH MACHINE DETERGENT Granular, Chlorinated compound For moderate soil loads REDD, 30/2 lb. Unit: Case		
E715	DISH MACHINE DRYING AGENT Concentrated liquid rinse additive, REDD, 4/1 gallon Unit: Case		
E720	SANITIZER Quarternary or iodophor sanitizer, RCLD 4/1 gallon Unit: Case		
E725	SANITIZER, DETERGENT Quarternary germicidal deter- gent sanitizer, RCLD 4/1 gallon Unit: Case		
E730	STAIN REMOVER Stable oxygen bleaching agents No chlorine, Safe on plastic ware, 30/2 lb. Unit: Case		

GROUP E NON-FOOD EXPENDABLE SUPPLIES (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
(5) - MISCELLANEOUS			
E901	APRONS, DUCK WITH BIB 32 inches wide x 38 inches long, Non adjustable White only, 100/case Unit: Each	E932	FOOD RELEASE, LIQUID Non-aerosol, 4/1 Gallon Unit: Case
E910	DISH CLOTHS Fine mesh honeycomb weave Absorbent 13 x 15 inches 100/case Unit: Case	E945	GLOVES, RUBBER 13-14 inch, Fabric lining Unit: Each How Packed ?
E915A	DISH TOWELS 100% Bleached Cotton Herringbone weave Approx. 15 x 27, 100/case Unit: Each	E965	OVEN MITTS Teflon coated cotton quilted padding one side & asbestos padding on other, 17 inch long Unit: Each
E915B	DISH TOWELS 100% Bleached Cotton Herringbone weave Approx. 21 x 36, 100/case Unit: Each	E975	POT AND PAN HOLDERS Terry knit, resin treated Insulated liner, washable 8-1/2 to 10 x 11 inches Unit: Each
E916	DISH TOWELS Terry cloth, White Approx. 16 x 26 inch, 100/case Unit: Each	E980	OVEN SLEEVES 19 inch long material which will protect arms from oven burns, Washable Unit: Each
E930	FOOD RELEASE SPRAY Aerosol, 6/17 oz. Unit: Case	E995	WAFFLE SPONGE CLOTH 8 x 8 inch, Wrapped 2 per pack Unit: Each How Packed ?
E931	FOOD RELEASE SPRAY Liquid; Non-aerosol with pump sprayers. 6/18 oz. Unit: Case		

GROUP F

PRODUCE

SPECIFICATIONS¹ SPECIFIC TO GROUP F ITEMS

FRESH PRODUCE

TYPE OF CONTRACT

The specifications which follow are based on a Fixed Fee with Reimbursable Costs. Costs are subject to audit by the School District on a sample basis.²

PROCEDURES

It is not necessary for bidders to fill in prices on the following list which is submitted only for the purpose of indicating the types of items normally used in the school food service program. To submit a bid, a dealer only indicates the unit fees, for full and broken cases, and calculates total costs by multiplying the quantities of each (full and broken) by the fees to obtain a grand total.

QUANTITIES AND ITEMS

Bidders can discern from the attached list which items are normally delivered to schools in full case quantities and broken case lots. Once a bid is awarded, contract distributors can determine the items required and approximate dates of use by examining menus provided by the school district. A final determination of items will depend on market and product conditions, at the time purchases are made by the dealer.

Orders will be firmed up by the school district at least one week in advance of delivery. Distributors should, however, call the school district food service supervisor 48 hours in advance of delivery to confirm the order and discuss any variables which may exist.

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- 1 These are recommended specifications. This section can be included in Bid Documents.
 - 2 Costs may include a bona fide charge for post harvest cooling and an in-transit refrigeration charge.

SPECIFICATIONS SPECIFIC TO GROUP F ITEMS (CON'T.)

CONTRACTOR'S ASSISTANCE

Under this type of contract, the distributor serves as produce buyer for the school district. He is, therefore, obligated to work on behalf of the school district with respect to the following:

- (a) Determine order-by-order the manner in which certain products, such as cabbage and apples, will be used so that purchases can be made accordingly.
- (b) Select products from those available which will provide the best value for the use intended, in accord with market conditions.
- (c) Select stone fruits, melons, etc., with respect to maturity which will provide the most effective "ripeness" at time of usage.
- (d) Select products which can be delivered in optimum "condition," particularly with respect to maturity level, absence of decay, trim, appearance and color.

With a high level of mutual cooperation between a school district and a contract distributor, produce of high value and acceptance can be constantly made available to children at modest cost.

PRODUCT CONDITION

Unless otherwise indicated, all fruits and vegetables must have less than 2 percent decay at point of acceptance. All produce shall be fully mature and in good commercial condition with regard to texture, juiciness, firmness and temperature in accordance with its type and varietal attributes.

PACK AND SIZE

The pack and size shown for an item in the Product List are shown only as examples since various sizes and types are available. In many instances, an item may be available from Florida in one type of pack and size, and from California in another type of pack or size.

SPECIFICATIONS SPECIFIC TO GROUP F ITEMS (CON'T.)

GRADES

Grade requirements are that on delivery, a pack must have at least 85 percent of the grade specified, which means that 15 percent can be below the grade specified. Accordingly, a package with 40 units must have at least 34 which meet the grade requirements. A typical spec would read "85% or better U.S. No. 1."

COMBINATION GRADES

When the term "Combination" is used in the Product List, it refers to a combination of Grades.

INFORMATION FOR THE BUYER FOR GROUP F ITEMS¹

FRESH PRODUCE

This manuscript specifically recommends that food service supervisors purchase produce on a (Type I) Annual Contract - Reimbursable Cost Plus Fixed Fee. Under this contract, bids are requested on an Annual Fixed Service Fee for (a) whole cartons and (b) broken cartons.

The annual produce bid document recommended is structured so that a buyer indicates (a) the total number of full cases required for the school year, and (b) the total number of broken cases required. The bidder simply indicates the fixed fees he will charge for each segment. The fixed fee for each segment is multiplied by the total number of units and added together to get a single bottom line fee cost. The bidder with the lowest aggregate fee is awarded the contract, usually for one year. The total units required are estimated.

Although a list of produce items is furnished at the time of the bid, this list is for information only and has no direct value in determining bid prices. Produce is invoiced at cost plus the applicable fixed fee.² Cost prices are audited by examining the dealer's prices on a sample basis.

The concept is to make a contractual arrangement with a reliable dealer for him to serve as a school district's produce buyer. The produce business is a highly volatile industry due to the perishability of items, differences in growing seasons and geographical sources. Accordingly, produce buying requires the constant attention of a knowledgeable person. Unless a school district has its own (or shares a) produce buyer, the best alternative is to contract with a dealer who can work constantly on behalf of the buyer.

To enable "your produce buyer" to do the best job on behalf of a school district, a food service buyer must provide the dealer with a product list well in advance of usage. The most effective approach is to provide quarterly requirements, based on a well-planned menu cycle. Then, provide a "firm" list at least two weeks in advance of usage. Requirements can be confirmed (or changed) up to a week in advance. This procedure will enable a supplier to purchase the best qualities available at the most optimum prices with a minimum of risks and wastes.

Food service supervisors must depend on their produce buyers for recommendations as to best buys and qualities for the usage intended. Accordingly, it is important that produce buyers understand the intended use of each purchase. For example, the dealer should be told if cabbage is to be used for cole slaw or for cooking; or apples for eating as is, in salads, or for baking.

1 It is not necessary to include this section in Bid Documents.

2 See USDA's publication *Contract Purchasing - A Manual for School Food Service Supervisors*.

INFORMATION FOR THE BUYER FOR GROUP F ITEMS (CON'T.)

AVAILABILITY

When planning menus and ordering produce, the buyer should keep in mind the seasonal availability of fresh produce, as well as the preferred varieties, grades and sizes. Sometimes substitutes have to be made on types and varieties because of the strong availability of alternate products.

In addition to relying on his or her contract produce distributor for advice, a food service director might want to keep abreast of product availability and price by subscribing to market news publications available from the U. S. Department of Agriculture. Write to the U. S. Department of Agriculture for the address of the terminal nearest you. Reports are published in the following cities.

Atlanta GA	Dallas TX	Louisville KY	Pittsburgh PA
Baltimore MD	Denver CO	Miami FL	St. Louis MO
Boston MA	Detroit MI	Minneapolis MN	San Antonio TX
Buffalo NY	Houston TX	New Orleans LA	San Francisco CA
Cincinnati OH	Kansas City MO	New York NY	
Columbia SC	Los Angeles CA	Philadelphia PA	

Besides availability, price ranges of fresh produce will vary widely in accordance with product condition, variety, origin, grade quality and size. Getting the right product for the right use consistent with local market conditions will not only save money, but can improve the quality of meals served. Normally, factors causing supply shortages cause poor quality and condition. Buyers must be prepared to substitute items which are in plentiful supply for items in scarce supply which may be of poor quality and overpriced.

ENHANCING CHARACTERISTICS

Variety. The variety for most produce items is important because differences in variety also represent differences in flavor, texture and appearance that can affect the acceptance and usage of a product. Variety preferences will vary geographically as well as seasonally. Be sure that the variety chosen is in ample supply locally and that it best fits your menu needs. For example, some areas of the country prefer McIntosh apples, others prefer Red Delicious, while still others like Stayman. Also, the availability of different varieties changes. Bartlett pears are available in August and September, while D'Anjou, Bosc and Cornica are available in the fall and winter.

U.S. Grade. Each fruit and vegetable can be grade designated. Common designation used by many is 85% U.S. No. 1. The grade refers to quality and appearance. Most produce sent through fresh market channels are U.S. #1 Grade. There are different categorical grade levels, i.e., Extra Fancy, Fancy U.S.#1, U.S.#1, Commercial, or Combination.

INFORMATION FOR THE BUYER FOR GROUP F ITEMS (CON'T.)

A "Combination Grade" is one which contains products from a lower and a higher grade. For example a combination grade for apples must consist of at least 50 percent Extra Fancy and the balance Fancy, as described in the USDA grade requirements. A combination grade may be a combination of two consecutive grade levels. Although the usual requirement is for at least 50 percent of the higher grade, some items require a different level. For example, fresh tomatoes require 60 percent of the higher level.

Some storable items such as apples, pears, grapes, citrus fruits, potatoes and onions are graded when packed and before storage. Although these items may be in excellent condition when graded, their "condition" may change before reaching the market. Accordingly, it is counterproductive to specify an Extra Fancy grade if, on arrival, the product has a high percentage of decay.

Product Condition. This is probably the most important and most overlooked attribute of produce specifications. Depending on local market conditions, the buyer must communicate:

- (a) the degree of maturity desired, i.e., green, mature, hard ripe, ripe, full ripe, etc. The degree of maturity of a product when ordered will depend on when the product is to be delivered, prepared and consumed.
- (b) the maximum tolerance on decay and bruising. A commonly used tolerance is "not more than 2%."
- (c) the temperature of the product on delivery, i.e., should the melons be refrigerated for immediate consumption or not refrigerated to permit further ripening.
- (d) The type of package used, i.e., crate, cartons, weight, new or used containers.

Origin. Like variety, there are important differences between growing areas that affect both the price and acceptance of fresh produce. California navel oranges are considerably different from Florida or Texas navels. Washington or Northwest apples have a different appearance than their Midwest or Eastern counterparts. Florida and California avocados differ, as do baking potatoes from Idaho, Washington and Oregon when compared with those from Maine, Wisconsin or New York. Again, depending on market conditions and a buyer's preferences, origin can be important.

INFORMATION FOR THE BUYER FOR GROUP F ITEMS (CON'T.)

Size. Size is a very necessary attribute to be included in the specifications. Different produce items are sized differently, for example:

- Count. More and more produce items are sold by count per container. Most western fruit is sold this way, i.e., citrus fruits, apples, peaches, nectarines, pears, avocados and melons. Count refers to the number of units per container. As with dozens per crate, the smaller the count number, the larger the size.
- Potatoes are sized as A or B, A being larger than B. Potatoes can have minimum sizes, such as 2" minimum or 4 ounce minimum. Baking potatoes also are sized by count - 80's, 90's, etc. 80 count potatoes are larger than 90 count.
- Dozens per crate. Corn is sized 4, 4-1/2 or 5 dozen per crate. The 4 dozen size has larger ears than the 5 dozen.
- Maximum or minimum inches or weight. For example, 1-7/8" minimum or 3" maximum; or cabbage - 8 lb. maximum.
- Row count. Some fruits like cherries are sized by the number of rows per layer, i.e., 10-1/2 rows, 1/row lb. Plums are sized 4x4, 4x5, 5x5 which indicate the number of units of fruit in each layer of a basket. Tomato sizes are 4x4, 5x5, 5x6, 6x6, 6x7, 7x7. Again, the smaller the count, the larger the tomatoes.
- Diameters. Diameters of tapered roots like carrots indicate measurements at the top. Sieve sizes of beans and peas indicate the diameter size of the product.

UNIT

Produce is packed in hundreds of different types of containers. Commonly used containers are bushels, cartons, hampers, wirebound crates, paper and burlap bags, 1/2 cartons, flats, and baskets. Berries are mostly packed in 12 pint flats or trays, cherry tomatoes in quarts and grapes and western tree fruit in lugs or cartons. More and more produce is being packed in cardboard containers rather than wood because it is less expensive.

GROUP F PRODUCE (Con't.)

GROUP F PRODUCE

TABLE OF CONTENTS

NO.	IDENTIFICATION	PAGE	NO.	IDENTIFICATION	PAGE
(1) - FRUITS			(2) - VEGETABLES (Con't.)		
F105	Apples	F1	F565	Corn	6
F110	Apricots	1	F570	Cucumbers	6
F115	Avocados	1	F575	Eggplant	6
F120	Bananas	1	F580	Endive	6
F125	Blueberries	1	F585	Escarole	7
F130	Cantaloupes	1	F590	Greens	7
F140	Cherries	1	F592	Lettuce	7
F145	Cranberries	1	F610	Onions	7
F150	Grapefruit	2	F620	Parsley	8
F155A	Grapes	2	F625	Parsnips	8
F160	Kiwifruit	2	F630	Peas	8
F165	Lemons	2	F634	Peppers	8
F170	Limes	2	F640	Potatoes	8
F175	Mangos	2	F650	Radishes	9
F180	Melons	2	F653	Rhubarb	9
F185	Nectarines	2	F660	Rutabagas	9
F190	Oranges	2	665	Spinach	9
F195	Papayas	3	F670	Squash	9
F200	Peaches	3	F675	Turnips	9
F203	Pears	3			
F205	Pineapples	3			
F208	Plantain	3			
F210	Plums	3			
F211	Prunes	3			
F215	Strawberries	3			
F220A	Tangelos	3			
F225A	Tangerines	3			
F230	Tomatoes	4			
F235	Watermelons	4			
(2) - FRESH VEGETABLES					
F501	Alfalfa Sprouts	5			
F505	Artichokes	5			
F510	Asparagus	5			
F515	Beans	5			
F520	Beets	5			
F523	Blackeye Peas	5			
F525	Broccoli	5			
F530	Brussels Sprouts	5			
F535	Cabbage	5			
F545	Carrots	6			
F550	Cauliflower	6			
F555	Celery	6			
F560	Collards	6			

ABBREVIATIONS

Comb. = U.S. Combination Grade
Comm. = U.S. Commercial Grade

NOTES

Grades: All grades are U.S. Grades. Some items such as Red Sour Cherries may have additional state grades which are not shown in this Product List.

A "Combination Grade" is one which contains products from a lower and a higher grade. For example a combination grade for apples must consist of at least 50 percent Extra Fancy and the balance Fancy, as described in the USDA grade requirements. A combination grade may be a combination of two consecutive grade levels. Although the usual requirement is for at least 50 percent of the higher grade, some items require a different level. For example, fresh tomatoes require 60 percent of the higher level.

Cartons, flats and trays are used synonymously in various parts of the country.

Counts may or may not exist in all regions.

Containers, sizes (counts) and units are guides or examples throughout the produce list.

GROUP F PRODUCE**PRODUCT LIST**

NO.	IDENTIFICATION	NO.	IDENTIFICATION
FRUITS			
F105	APPLES, FOR EATING Grades: Extra Fancy, Comb., Fancy, No. 1, Utility 40-45 lb. cartons with tray packs Count: Ex Large ranges from 48-72 Large 80-100, Med. 113-138 Small 150-175 Unit: Carton Variety_____Origin_____	F120	BANANAS Grades: No. 1, No. 2 40-lb. carton Count: 150 Unit: Carton Variety_____Origin_____
F105	APPLES, FOR COOKING Grades: Extra Fancy, Comb., Fancy, No. 1, Utility 40-45 lb. cartons with tray packs Count: Ex Large ranges from 48-72 Large 80-100, Med. 113-138 Small 150-175 Unit: Carton Variety_____Origin_____	F125	BLUEBERRIES Grades: No. 1 12 pint carton weighing 11 lb. Unit: Carton Variety_____Origin_____
F110	APRICOTS Grades: No. 1, No. 2 12-lb. carton Unit: Carton Variety_____Origin_____	F130	CANTALOUPE Grades: Fancy, No. 1, Comm., No. 2 38-41-lb. 1/2-crate cartons Count: Ranges from 12-23 Unit: 1/2 crate carton Variety_____Origin_____
F115C	AVOCADOS (CALIFORNIA) Grades: None 12-1/2-lb. flat Count: Ranges from 9-35 Unit: Flat Variety_____Origin_____	140	CHERRIES, RED SOUR Grades: No. 1, No. 2 16 quart crates Unit: Crate Variety_____Origin_____
F115F	AVOCADOS (FLORIDA) Grades: No. 1, Comb., No. 2, No. 3 12-1/2-lb. flat Count: Ranges from 6-28 Unit: Flat Variety_____Origin_____	F141	CHERRIES, SWEET Grades: No. 1, Commercial 12-lb. carton Unit: Carton Variety_____Origin_____
		F145	CRANBERRIES Grades: No. 1 24/12 oz. bags per carton Unit: Carton Variety_____Origin_____

GROUP F PRODUCE**PRODUCT LIST**

NO.	IDENTIFICATION	NO.	IDENTIFICATION
FRUITS			
F150	GRAPEFRUIT Grades: Fancy, No. 1, Comb., No.2, No.3 38-42 lb. 7/10 bu. carton Count: Ranges from 18-56 Unit: Carton Variety_____Origin_____	F175	MANGOS Grades: None 10-12-lb. cartons Count: Ranges from 8-30 Unit: Carton Variety_____Origin_____
F155A	GRAPES, SEEDED Grades: Fancy, Extra No. 1, No. 2 17-23-lb. cartons Unit: Carton Variety_____Origin_____	F180	MELONS Grades: No. 1, Comm. No. 2 for honeydews No grade Casabas, Crenshaws, Persians & Canary melons Containers vary with variety Unit: Carton Variety_____Origin_____
F155B	GRAPES, SEEDLESS Grades: Fancy, Extra No. 1, No. 2 17-23-lb. cartons Unit: Carton Variety_____Origin_____	F185	NECTARINES Grades: Fancy, Extra No.1, No.1 No.2 19-22-lb. two-layer cartons Count: Ranges from 50-84 Unit: Carton Variety_____Origin_____
F160	KIWIFRUIT Grades: Fancy, No. 1, No. 2 7-8-lb. wood flat with fruit in a tray pack Count: Ranges from 25-44 Unit: Flat Variety_____Origin_____	F190	ORANGES, JUICE Grades: Fancy, No.1, Comb., No. 2, No. 3 37-45-lb. carton Count: Ranges from 48-163 Unit: Carton Variety_____Origin_____
F165	LEMONS Grades: No.1, Comb., No. 2 37-40-lb. cartons Count: Ranges from 63-235 Unit: Carton Variety_____Origin_____	F193	ORANGES, EATING Grades: Fancy, No.1, Comb., No. 2, No. 3 37-45-lb. carton Count: Ranges from 48-163 Unit: Carton Variety_____Origin_____
F170	LIMES Grades: No. 1, Combination 10-lb. carton Count: Ranges from 36-63 Unit: Carton Variety_____Origin_____		

GROUP F PRODUCE**PRODUCT LIST**

NO.	IDENTIFICATION	NO.	IDENTIFICATION
FRUITS			
F195	PAPAYAS Grades: Hawaii No. 1 (Mainland Shipments) 10-lb. cartons Count: Ranges from 6-10 Unit: Carton Variety_____Origin_____	F210	PLUMS (CLINGSTONE) Grades: Fancy, No.1, Comb., No.2 28-lb. carton Count: Ranges from 4-10 plums per lb. Unit: Carton Variety_____Origin_____
F200	PEACHES Grades: Fancy, Extra No.1, No.1, No.2 19-23-lb. two layer lug cartons Count: Ranges from 50-80 Unit: Carton Variety_____Origin_____	F211	PRUNES (FREESTONE) Grades: Fancy, No.1, Comb., No.2 28-lb. carton Count: Ranges from 4-10 plums per lb. Unit: Carton Variety_____Origin_____
F203	PEARS, WESTERN Grades: No.1, Comb., No.2 - Summer & Fall varieties, Winter varieties have an additional Extra No.1 40-45-lb. cartons Count: Ranges from 70-135 tray packed in tissue or layer pack.	F215	STRAWBERRIES Grades: No.1, Comb., or No.2 12-lb. cartons with 12 pint containers Counts vary Unit: Carton Variety_____Origin_____
F205	PINEAPPLES Grades: Fancy, No.1, No.2 20-lb. 1/2 cartons Count: Ranges from 4-7 Unit: Carton Variety_____Origin_____	F220	TANGELOS Grades: Fancy, No.1, No.2, No.3 45-lb. 4/5 bu. carton (FL) Count: Ranges from 40-125 27-32-lb. 1/2 bu. carton (CA) Count: Ranges from 42-165 Unit: Carton Variety_____Origin_____
F208	PLAINTAIN 8 inch minimum lenght Grades: No. 1, No. 2 50-lb. carton Unit: Carton Variety_____Origin_____	F225	TANGERINES Grades: Fancy, No.1, No.2, No.3 45-lb. 4/5 bu. carton (FL) Count: Ranges from 80-210 27-32-lb. 1/2 bu. carton (CA) Count: Ranges from 72-165 Unit: Carton Variety_____Origin_____

GROUP F PRODUCE

PRODUCT LIST

NO.	IDENTIFICATION	NO.	IDENTIFICATION
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FRUITS

F230 TOMATOES

Grades: No.1, Comb., No.2, No.3
20-30-lb. cartons (three layer)
Count: Ranges from 108 (large)
126 (med.) & 147 (small)
Unit: Carton
Variety_____Origin_____

F233 TOMATOES (CHERRY)

Grades: No.1, Comb., No.2, No.3
14-20-lb. cartons with 12 pint
trays
Unit: Carton
Variety_____Origin_____

F235 WATERMELONS

Grades: No.1, Comm., No.2
Bulk or 75-80-lb. cartons
Count: Ranges from 3-5
Unit: Carton
Variety_____Origin_____

GROUP F PRODUCE**PRODUCT LIST****NO. IDENTIFICATION****NO. IDENTIFICATION****VEGETABLES**

F501 ALFALFA SPROUTS
Grades: None
5-lb. bag
Unit: Bag
Variety _____ Origin _____

F505 ARTICHOKEs
Grades: No. 1, No. 2
20-25-lb. carton
Count: Ranges from 18-60
Unit: Carton
Variety _____ Origin _____

F510 ASPARAGUS
Grades: No. 1, No. 2
15-lb. 1/2-crate
Count: Varies
Variety _____ Origin _____

F515 BEANS, GREEN
Grades: Fancy, No. 1, Comb., No. 2
26-31-lb. bu. carton
Count: Varies
Unit: Carton
Variety _____ Origin _____

F515 BEANS, WAX
Grades: Fancy, No. 1, Comb., No. 2
26-31-lb. bu. carton
Count: Varies
Unit: Carton
Variety _____ Origin _____

F520 BEETS
Grades: No. 1, No. 2
25-lb. bag
Count: Varies
Unit: Bag
Variety _____ Origin _____

F523 BLACK EYE PEAS
Grades: No. 1, No. 2
7-8-lb. carton
Count: Varies
Unit: Carton
Variety _____ Origin _____

F525 BROCCOLI
Grades: Fancy, No. 1, No. 2
20-23-lb. 1/2-carton
Count: Ranges from 14-18 bunches
Unit: 1/2 carton
Variety _____ Origin _____

F530 BRUSSELS SPROUTS
Grades: No. 1, No. 2
9-lb. carton
Count: 12 pint trays
Unit: Carton
Variety _____ Origin _____

B535 CABBAGE, GREEN, FOR COOKING
Grades: No. 1, Comm.
40-lb. carton
Count: Varies, 3 lb. or larger
Unit: Carton
Variety _____ Origin _____

B538 CABBAGE, MIXED, SHREDDED
Green cabbage with bags of
shredded cabbage and carrots
Grades: None
10-lb. bag
Unit: Bag
Variety _____ Origin _____

F540 CABBAGE, RED
Grades: No. 1, Comm.
40-lb. carton
Count: Varies
Unit: Carton
Variety _____ Origin _____

GROUP F PRODUCE**PRODUCT LIST**

NO.	IDENTIFICATION	NO.	IDENTIFICATION
VEGETABLES			
F541A	CABBAGE, RED, SHREDDED Grades: None 10-lb. bag Unit: Bag Variety_____Origin_____	F550	CAULIFLOWER Grades: No. 1 21-25-lb. carton Count: Ranges from 9-16 Unit: Carton Variety_____Origin_____
B543	CABBAGE, WHITE, FOR SLAW Grades: No. 1, Comm. 40-lb. carton Count: 7-9, 5 lb. or larger Unit: Carton Variety_____Origin_____	F555	CELERY Grades: Extra No. 1, No.2 60-lb. carton Count: Ranges from 18-48 Unit: Carton Variety_____Origin_____
F544	CARROTS, BUNCHED Grades: No. 1, Comm. 23-27-lb. carton Count: 24 bunches Unit: Carton Variety_____Origin_____	F565	CORN, SWEET Grades: Fancy, No. 1, No.2 45-50-lb. carton Count: Ranges from 54-66 Unit: Carton Variety_____Origin_____
F545	CARROTS, TOPPED Grades: Ex No. 1, No. 1, No. 1 Jumbo, No. 2 48/1-lb. bags Unit: Carton Variety_____Origin_____	F570	CUCUMBERS Grades: Fancy, Extra No. 1, No.1, No. 1 Small, No. 1 Large, No.2 26-28-lb. carton Count: Ranges from 24-32 Unit: Carton Variety_____Origin_____
F546	CARROTS, SHREDDED Grades: None 4/5-lb. bags Unit: Carton Variety_____Origin_____	F575	EGGPLANT Grades: Fancy, No. 1, No. 2 20-22-lb. lug Count: 24 Unit: Lug Variety_____Origin_____
F547	CARROTS, STICKS 4 inch carrot sticks Grades: None 4/5-lb. bags Unit: Carton Variety_____Origin_____	F580	ENDIVE Grades: No. 1 35-40-lb. carton Count: 24 Unit: Carton Variety_____Origin_____

GROUP F PRODUCE**PRODUCT LIST**

NO.	IDENTIFICATION	NO.	IDENTIFICATION
VEGETABLES			
F585	ESCAROLE Grades: No. 2 35-40-lb. carton Count: 24 Unit: Carton Variety_____Origin_____	F595	LETTUCE, CRISPHEAD Grades: Fancy, No. 1, No. 2 Boston, 23-lb. 1-1/9-bu. crate Iceberg, 23-lb. 44-50-lb. carton May be wrapped in perforated plastic film Romaine, 23-lb. 1-1/9-bu. crate Count: Varies Unit: Carton or crate Variety_____Origin_____
F590C	GREENS, COLLARDS Grades: No. 1 18-25-bu. carton Count: Varies Unit: Carton Variety_____Origin_____	F596	LETTUCE, ICEBERG, SHREDDED Grades: None (From No. 1) 10-lb. bag, fine and med cut Unit: Bag Variety_____Origin_____
F590K	GREENS, KALE Grades: No. 1 18-25-bu. carton Count: Varies Unit: Carton Variety_____Origin_____	F597	LETTUCE, SALAD Chopped Iceberg lettuce with approx. 4 oz. each of shredded red cabbage and carrots Grades: None 10-lb. bag Unit: Bag Variety_____Origin_____
F590M	GREENS, MUSTARD Grades: No. 1 18-25-bu. carton Count: Varies Unit: Carton Variety_____Origin_____	F610	ONIONS, DRY Grades: No. 1, Comb., No. 2 25-lb. bag Count: Varies Unit: Bag Variety_____Origin_____
F590S	GREENS, SWISS CHARD Grades: No. 1 15-lb. carton Count: Varies Unit: Carton Variety_____Origin_____	F615	ONIONS, GREEN Grades: No. 1, No. 2 15-25-lb. wax-treated waterproof carton Count: 4 dz. bunches Unit: Carton Variety_____Origin_____
F590T	GREENS, TURNIP Grades: No. 1 18-25-bu. carton Count: Varies Unit: Carton Variety_____Origin_____		

GROUP F PRODUCE**PRODUCT LIST****NO. IDENTIFICATION****NO. IDENTIFICATION****VEGETABLES**

F620 PARSLEY
Grades: No. 1
1/2 carton
Count: 24 or 30 bunches
Unit: Carton
Variety _____ Origin _____

F625 PARSNIPS
Grades: No. 1, No. 2
12/20 oz. bags
Count: Varies
Unit: Carton
Variety _____ Origin _____

F630 PEAS
Grades: No. 1 Fancy
10-lb. lug
Count: Varies
Unit: Lug
Variety _____ Origin _____

F634 PEPPERS, CHILI
Grades: None
10-lb. box
Count: Varies
Unit: Box
Variety _____ Origin _____

635A PEPPERS, SWEET, GREEN
Grades: Fancy, No. 1, No. 2
Minimum 2-1/2 inch
28-30-lb. carton
Unit: Carton
Variety _____ Origin _____

635B PEPPERS, SWEET, MIXED
Grades: Fancy, No. 1, No. 2
Minimum 2-1/2 inch
28-30-lb. carton
Unit: Carton
Variety _____ Origin _____

635C PEPPERS, SWEET, RED
Grades: Fancy, No. 1, No. 2
Minimum 2-1/2 inch
28-30-lb. carton
Unit: Carton
Variety _____ Origin _____

F640 POTATOES, ALL PURPOSE
Grades: No. 1 Extra, No. 1, No. 2
50-lb. sack
Count: Ranges from 60-110
Unit: Sack
Variety _____ Origin _____

F641 POTATOES, FOR BAKING
Grades: No. 1 Extra, No. 1, No. 2
50-lb. sack
Count: Ranges from 60-110
Unit: Sack
Variety _____ Origin _____

F642A POTATOES, FOR BOILING
Grades: No. 1 Extra, No. 1, No. 2
50-lb. sack
Count: Ranges from 60-110
Unit: Sack
Variety _____ Origin _____

F642B POTATOES, FOR SALAD
Grades: No. 1 Extra, No. 1, No. 2
50-lb. sack
Count: Ranges from 60-110
Unit: Sack
Variety _____ Origin _____

F645 POTATOES, SWEET (YAM TYPE)
Grades: Extra No. 1, No. 1, Comm.
35-40-lb. carton
3-inch maximum diameter
Unit: Carton
Variety _____ Origin _____

GROUP F PRODUCE**PRODUCT LIST**

NO.	IDENTIFICATION	NO.	IDENTIFICATION
VEGETABLES			
F645	POTATOES, SWEET (NOT YAM TYPE) Grades: Extra No. 1, No. 1, Comm. 35-40-lb. carton 3-inch maximum diameter Unit: Carton Variety_____Origin_____	F675A	TURNIPS, WHITE, BUNCHED Grades: No. 1, No. 2 43-47-lb. carton Count: 24 bunches Unit: Carton Variety_____Origin_____
F653	RHUBARB Grades: No. 1 15-lb. carton Count: Varies Unit: Carton Variety_____Origin_____	F675B	TURNIPS, WHITE, TOPPED Grades: No. 1, No. 2 25-lb. bag Count: Varies Unit: Bag Variety_____Origin_____
F660	RUTABAGAS Grades: No. 1, No. 2 50-lb. carton Count: Varies Unit: Carton Variety_____Origin_____		
F665	SPINACH Grades: No. 1, Comm. 20-22-lb. carton Count: Varies Unit: Carton Variety_____Origin_____		
F670	SQUASH, SUMMER Grades: No. 1, No. 2 20-lb. carton Count: Varies Unit: Carton Variety_____Origin_____		
F671	SQUASH, WINTER Grades: No. 1, No. 2 20-lb. carton Count: Varies Unit: Carton Variety_____Origin_____		

GROUP G
MILK PRODUCTS

SPECIFICATIONS¹ SPECIFIC TO GROUP G ITEMS

MILK PRODUCTS

TYPE OF CONTRACT

The specifications which follow² are based on an Annual Formula Pricing (Type III) Contract as outlined below.

PRICES

Bidders enter in the designated column a price per unit for each item shown. Multiply the price per unit by the total units required on each line and enter the extension in the designated column. Add all extensions to obtain a total bottom line price.

PRICE ESCALATIONS

All prices shall be firm for 30 days, after which prices for milk can escalate or de-escalate in accord with changes in Class I raw milk prices based on monthly Federal Milk Order announcements for the applicable geographical zone.

Prices for milk delivered can be escalated or de-escalated at the rate of \$0.001 per half pint for each full \$0.15 increase in raw milk per hundred weight. Any changes (up or down) in price must be announced to school district officials by the 15th of the month preceding the month in which the change will occur. Any changes in prices must be accompanied by an appropriate copy of the Federal Milk Order. Suppliers are also requested to submit conversion calculations showing manner of arriving at amount of change.

Whereas, the escalation formula contained herein should apply to 95% of the petitions for price escalation, allowances will be made for occasional add-on escalation of raw milk prices by local dairy farmers which are over and above the price escalations permitted by Federal Milk Orders.

- 1 These are recommended specifications. This section can be used in the Bid Document.
- 2 See USDA's publication *Contract Purchasing - A Manual for School Food Service Supervisors*.

SPECIFICATIONS SPECIFIC TO GROUP G ITEMS (CON'T.)

DELIVERY SCHEDULE

Food service supervisors check appropriate space.

1. Deliveries shall be made on school days, Monday through Friday, on a regularly scheduled basis in accord with a schedule as follows:

Weekly	—
Twice-a-Week	—
Skip-a-Day	—
Daily	—

2. Deliveries shall be made between the hours of:

7 AM - 2 PM	—
Other	—

3. Drivers shall stock milk display cabinets and rotate stock:

No	—
Yes	—

4. Drivers shall leave milk cartons in master case when placing in cabinet:

Leave in	—
Remove	—

5. Milk companies shall be required to furnish milk cabinets:

Not Required	—
Required	—

6. Contract supplier shall pick up and credit milk on hand prior to school holidays or closings of 5 days or longer.

SPECIFICATIONS SPECIFIC TO GROUP G ITEMS (CON'T.)

TRANSMITTAL OF ORDERS

Each cafeteria manager shall have written orders prepared for the driver on arrival the day of delivery.

PRODUCT SPECIFICATION

Fluid milk and milk products shall be manufactured and packaged as defined in the state regulations governing the production and sale of milk and milk products, as published by the State Board of Health. Milk and milk products shall be pasteurized, homogenized and vitamin fortified.

Fluid milk shall be delivered at a temperature of 40°F or less. Any milk delivered at above 40° may be rejected.

INFORMATION FOR THE BUYER FOR GROUP G ITEMS¹

MILK PRODUCTS

An annual formula pricing type contract (Type III) is recommended for purchasing milk products. This contract is written for a school year and based on bottom line, with prices firm for at least 30 days. However, suppliers can petition for price escalations based on a specific formula, as indicated herein. Price escalation contracts have the advantage of minimizing risk to processors in that they are protected against increases in prices of raw material. On long range firm price bids, without escalation, processors often have to submit higher bids to protect against increases in raw material prices. Studies have shown that bid prices to school districts are higher when risk is present.

Formula pricing contracts are based on processors initiating petitions for price increases or decreases. Processors must submit justification for increases, as outlined in the contract documents. Annual audits are, therefore, unnecessary. Contract documents require processors to pass along price decreases as well as price increases.

PRICES

Milk prices charged by dealers under escalation contracts vary in accord with the cost of raw milk as regulated by the U.S. Department of Agriculture. Raw milk prices move up or down, nationally, on a periodical basis, in accord with Market Milk Orders. Although raw milk prices may vary nationally at the same rate, price levels differ from one milk order region or zone to another. All areas of the country are not under the milk order program (which is voluntary), but prices in areas which are excluded usually fluctuate in accord with "milk order prices". Raw milk, which determines the extent of price escalations on school district contracts, accounts for about two-thirds of the cost of products. Cost can be allocated as follows:

Raw Milk	64.5%
Processing & Packaging	14.5
Distribution, including	
Marketing	15.5
Administration &	
Overhead	<u>5.5</u>
TOTAL	100.0%

¹ It is not necessary to include this section in Bid Documents.

INFORMATION FOR THE BUYER FOR GROUP G ITEMS (CON'T.)

According to the contract documents recommended for milk purchasing, price escalations are based on raw milk cost only. The formula permits an escalation (or de-escalation) at the rate of \$0.001 per half pint when the price of raw milk changes, up or down, by \$0.15 per hundred weight (cwt.). The minimum amount of a price change is \$0.001 per half pint, which means that prices of raw milk must go up at least 15 cents per cwt. for there to be an increase. Price increases can be calculated as follows:

At a price of 15¢ per $\frac{1}{2}$ pint (8 ounces) the cost attributable to raw milk is 9.7¢ (at 64.5%). 100 lbs. (cwt.) of milk yields 200 $\frac{1}{2}$ -pints at $\frac{1}{2}$ lb. (8 ounces) each. Thus $200 \times 9.7\text{¢}$ (of raw milk) yields \$19.40 as cost of raw milk per 100 lbs. (cwt.). If raw milk goes up 15¢ per cwt., this is an increase of \$0.008 ($15\text{¢} / \19.55 new price of raw milk per 100 lbs). $\$0.008 \times 15\text{¢}$ per $\frac{1}{2}$ pint of milk delivered to schools is \$0.001 increase per $\frac{1}{2}$ pint.¹

Food service supervisors can track changes in milk supplies and price changes by subscribing to the monthly "Milk Market Summary Report". These reports can be obtained from THE USDA Milk Market Order Administrators located in your area.² By tracking milk order price changes, food service supervisors can determine if a price decrease is forthcoming as well as the amount of monthly price increases. However, milk dealers can be expected to notify school districts of price changes as soon as price changes for raw milk are authorized by the USDA.

BID PRICES

Bid prices may vary in accord with a dealer's processing and distribution costs, as well as the regulated prices paid for raw milk. Processing costs depend largely on volume, processing methods and labor costs, none of which can be influenced by a school district. Distribution cost, however, is another matter. Most of the costs incurred in distribution can be allocated to delivery, which includes the salary and commissions paid to driver-salesmen. The cost of distribution to schools might vary from 10 to 17 percent, depending on volume, delivery distance, frequency and size of delivery drops and the extent of other services required.

1 Actually 100 lbs. of raw milk converts into less than 200 $\frac{1}{2}$ -pints (8 ounces) because of processing shrinkage. However, shrinkage is considered to be a "processing cost" which should be covered in the bid price.

2 See Appendix.

INFORMATION FOR THE BUYER FOR GROUP G ITEMS (CON'T.)

PRODUCT SPECIFICATIONS

Milk. Usually it is not necessary to write specifications for milk and ice cream, except to add that purchases are being made in accord with minimum state standards and to identify the product desired and contents properly, as may be applicable.

Although most states require that whole milk contain 3.25 percent milkfat, averages usually range somewhat higher (3.5). Most milk must be pasteurized, homogenized and have Vitamin D added.¹ If other vitamins are added, the milk is labeled "Vitamin Fortified", or the vitamins are simply stated, i.e., A, D, etc. The term "standardized" is also used sometimes, which means that raw milk is blended and adjusted for fat content. (This is a standard procedure in milk processing.)

Cultured Buttermilk. Cultured buttermilk is produced by adding specific bacteria to skim milk or lowfat milk. Cream, small butter granules and salt may also be added. Most buttermilk contains from 1 to 2 percent milkfat (nominal 1.5 percent).

Yogurt. Yogurt is also a product which is cultured by the use of specific bacteria. This product is available in liquid or semi-solid form and may be flavored by adding fruit.

Skim Milk, Nonfat Milk and Lowfat Milk. If a milk "beverage" is labeled "nonfat" or "skim milk", it usually contains less than 0.5 percent milkfat. Lowfat milk contains between 1.5 and 2 percent milkfat. If nonfat dry milk is reconstituted and blended with fresh, lowfat or skim milk, the word "reconstituted" is added. Also, the term "fortified" or "milk solids added" is placed on the label.

Chocolate Milk or Dairy Drink. If chocolate (or other flavor) is added to whole milk, the product is labeled "chocolate (or other flavor) milk". If added to skim milk or lowfat milk, the product is labeled "chocolate (or other flavor) drink or beverage".

Creams. Products which are labeled "light cream" or "coffee cream" must be at least 18 percent milkfat. Whipping cream must be at least 30 percent milkfat. Half and half (cream) must be 10.5 percent milkfat. Milk solids are often added to "coffee creams" to enhance the color and consistency. Whipping creams vary in consistency in accord with the purpose intended. To produce normal whipped cream topping, purchase either whipping cream or heavy cream. For greater consistency, purchase extra heavy cream.

¹ Some states allow the sale of "raw" milk.

INFORMATION FOR THE BUYER FOR GROUP G ITEMS (CON'T.)

Milk Shake Mix. Some schools have facilities for freezing and dispensing soft-serve milk shakes (or ice cream). Milk shake mixes are added to fluid milk (or water) at the time of production in cafeterias. Mixes can be purchased with flavors, or flavors can be added (or increased) at the time of kitchen preparation.

Cottage Cheese. Cottage cheese comes in "small curd" or "large curd" and "creamy" (or creamed). Small curd cottage cheese has particles about one-eighth to one-fourth inch in diameter. Large curd cottage cheese has particles up to one-half inch. When a cream dressing and salt are added to the dried curd particles, it is referred to as "creamed" cottage cheese. Cottage cheese for food service is packed in rigid containers holding up to 30 pounds.

GROUP G - FLUID MILK PRODUCTS**PRODUCT LIST**

NO.	IDENTIFICATION	NO.	IDENTIFICATION
<u>(1) - MILK</u>			
G105	BUTTERMILK Grade A, 50/half pint Unit: Case	G160B	CREAM, SOUR Quart Unit: Quart How Packed ?
G110	CHOCOLATE MILK Lowfat (2%), Grade A 50/half pint Unit: Case	G165A	CREAM, WHIPPING Half pint Unit: 1/2 Pint How Packed ?
G112	CHOCOLATE MILK Grade A, 3.5%, 50/half pint Unit: Case	G165B	CREAM, WHIPPING Pint Unit: Pint How Packed ?
G115	LOWFAT MILK Grade A, 2%, 50/half pint Unit: Case	G165C	CREAM, WHIPPING Quart Unit: Quart How Packed ?
G120	SKIM MILK Grade A, 50/half pint Unit: Case	<u>(2) - MILK SHAKES</u>	
G125	WHOLE MILK, HOMOGENIZED Grade A, 3.25%, 50/half pint Unit: Case	G203	CHOCOLATE, MILK SHAKE MIX 3.5% butterfat, Half gallon Unit: 1/2 Gallon How Packed ?
G130	WHOLE MILK, HOMOGENIZED Grade A, 3.25%, 9 half gallon Unit: Case	G205	VANILLA, MILK SHAKE MIX 3.5% butterfat, Half gallon Unit: 1/2 Gallon How Packed ?
G150	CREAM, HALF AND HALF Grade A, Quart Unit: Quart How Packed ?	<u>(3) - CHEESE</u>	
G160A	CREAM, SOUR Pint Unit: Pint How Packed ?	G303	COTTAGE CHEESE Large Curd, 5-lb. tub Unit: Tub
		G305	COTTAGE CHEESE Small curd, 5-lb. tub Unit: Tub

GROUP H

ICE CREAM PRODUCTS

SPECIFICATIONS¹ SPECIFIC TO GROUP H ITEMS

ICE CREAM PRODUCTS

TYPE OF CONTRACT

The specifications which follow are based on an annual formula pricing (Type III) contract, as outlined below.²

PRICES

Bidders enter in the designated column, a price per unit for each item shown. Multiply the price per unit times the total units required on each line and enter the extension in the designated column. Add all extensions to obtain a total bottom line price.

PRICE ESCALATIONS

All prices must be firm for 60 days. Prices can escalate only when petitions for escalation are approved by school district officials. Petitions for price escalations can be submitted only on the basis of increases in cost of raw material, i.e., milk fat, serum (non-fat) milk solids and sugar. Petitions for price increases must be supported by evidence of price increases of raw material. Ice cream manufacturers shall submit copies of invoices and/or USDA market news reports in support of petitions. Ice cream manufacturers must submit formula calculations to justify the amount of price increase as related to cost of raw material. Petitions for price increases of less than \$0.05 per wholesale unit will not be considered.

DELIVERY SCHEDULE

1. Deliveries shall be made on a regularly scheduled basis to each school as ordered, Mondays through Fridays, except school holidays and closing days (due to inclement weather). Deliveries shall be made between the hours of 7 AM and 2 PM.

¹ This section can be included in Bid Document.

² See USDA's publication *Contract Purchasing - A Manual for School Food Service Supervisors*.

SPECIFICATIONS SPECIFIC TO GROUP H ITEMS (CON'T.)

Food service supervisors check appropriate spaces.

2. Drivers shall be required to stock ice cream in display cabinets and rotate stock.

Not Required —
Required —

3. Ice cream companies shall be required to furnish ice cream cabinets.

Not Required —
Required —

TRANSMITTAL OF ORDERS

Orders shall be called in by the school district 72 hours in advance of delivery.

PRODUCT SPECIFICATIONS

The ice cream products (frozen dessert items) required herein shall conform to the State Frozen Dessert Act and to the provisions of the U.S. Food and Drug Administration, Title 21, Food and Drug, part 135, subpart B "Requirements for Specific Standardized Frozen Desserts," with exceptions as noted.

Juice Bars - Juice Bars shall either have a CN Label or the manufacturer shall provide a certificate declaring that these items have at least 2 ounces of single strength fruit juice.

Ice cream suppliers who do not normally stock juice bars will have to either purchase them from manufacturers or petition school district officials to remove these items from the bid list prior to bid opening.

INFORMATION FOR THE BUYER¹

ICE CREAM PRODUCTS

Technically, items in this food group are more accurately defined as "frozen desserts," since this is the classification term used in state and federal standards. The term "frozen desserts" indicates that some items included in this group, technically, are not ice cream. The term "ice cream" is used herein because this expression is more familiar to food service supervisors.

Included in this group are items such as portion cups of ice cream, ice cream sandwiches and juice bars. Although juice bars are normally purchased from ice cream producers, they may be purchased from frozen food distributors. Ice cream products may be used only occasionally in schools and are ordered only as needed. Orders are placed several days in advance of usage for delivery the day prior to serving. Inventories are not retained for more than a few days.

PRICES

Whereas prices for fluid milk in cartons can be tied closely to prices for raw milk as delivered to processing plants, prices for ice cream products have a more complex basis. Prices of ice cream products are tied to prices of milkfat, serum (non-fat) solids from milk, and sugar. Milk-based products (milkfat and serum) constitute about 23 percent of an ice cream (base) mix. Sugar constitutes about 15 percent². The addition of wafers to make ice cream sandwiches compounds the cost picture. Moreover, the prices of 3-ounce juice bars, which must contain 2 ounces of single strength fruit juice³, are closely tied to fluctuations in the price of fruit juice and sugar.

An Annual Formula Pricing (Type III) contract is recommended for Ice Cream Products because the small volume of purchases hardly makes it worthwhile to go through a bidding process more frequently. Another reason for using this type of contract is that ice cream manufacturers, in order to survive, keep detailed records of ingredient costs for the purposes of price management, and therefore tracking costs should be simple.

1 It is not necessary to include this section in the Bid Document.

2 Based on national data. The choice and percent of dairy ingredients affects the quality and cost of ice cream.

3 In accord with CN (child nutrition) requirements.

INFORMATION FOR THE BUYER (CON'T.)

Under the formula pricing plan, ice cream prices can be increased only upon petition by a contractor. Suppliers are required by contract to submit proof of price increases of raw material only. Price escalation will not be permitted for increases in processing, distribution and overhead costs. Proof of price increases of milk-based products can be in terms of USDA Market Orders or news reports. Proof of price increases in sugar or fruit juices must be by last invoice.

Suppliers are required to submit conversion calculations to show justification of price increases as related to the amount of increases in prices of raw material. All prices, however, must be firm for 60 days and price escalation of less than \$0.05 per unit of sale (dozen) will not be considered. Prices can be escalated only if approved by school district officials.

Petition for price escalation under this type of contract are likely to occur only about once or twice a year. Meanwhile, the contract encourages low bid prices because the supplier is protected against high level price escalation on raw material.

MINIMIZING COST

As with milk, the cost of delivering ice cream to schools is influenced by volume, service and constraints imposed by delivery circumstances. The item which contributed most to high distribution cost is the practice of requiring ice cream dealers to supply and/or stock ice cream display cabinets.

The furnishing of ice cream cabinets by suppliers adds materially to the cost of the product over the long run. Eventually, ice cream suppliers are likely to phase out the practice of furnishing cabinets to schools. This practice has long been discontinued in the private and institutional sectors. To minimize the future cost of ice cream products, school districts are obligated to consider purchasing ice cream display units¹. Small display units can be purchased and back-up stock held in walk-in freezers for a few days, provided the temperature in these units is held at zero or below. When ice cream is put into a holding freezer, the thermostat should be set below zero and the product placed near the coils.

¹ Used display cabinets may be available at modest cost through ice cream dealers.

INFORMATION FOR THE BUYER (CON'T.)

PRODUCT SPECIFICATIONS

Ice Cream Products. The quality of ice cream is related to density (weight per gallon) and the quantity and quality of ingredients. Although the percentage of milkfat is important, it is not necessarily the deciding factor. However, from the standpoint of milkfat content, there are three quality ranges: Average 10 percent, 12 percent and 15 percent. As the fat content and flavoring are increased the weight per gallon is increased.

Variations. In addition to dairy products, ice cream usually includes sweetening and flavoring products, stabilizers and emulsifiers, or fruits may also be added. Fancy (French style) ice cream usually contains eggs and may have a deep, rich color.

Ice cream for schools is usually purchased in individual cups in accord with the minimum standards as authorized by State regulations. Unless a higher quality is desired, it is unnecessary to specify percent milkfat, weight content per gallon or quality of flavoring. For example, vanilla ice cream can be specified as vanilla, vanilla flavored, artificially flavored vanilla, or artificial vanilla. Fruit can be specified in a similar manner.

GROUP H ICE CREAM**PRODUCT LIST**

NO.	IDENTIFICATION	NO.	IDENTIFICATION
(1) - ICE CREAM		H205	DRUMSTICKS 2 doz./pkg. Unit: Dozen
H101A	ICE CREAM, BULK Chocolate, 3 gallon Unit: 3 Gallon	H215	FUDGESICLE 2 doz./pkg. Unit: Dozen
H101B	ICE CREAM, BULK Vanilla, 3 gallon Unit: 3 Gallon	H220	HEATH BARS 2 doz./pkg. Unit: Dozen
H120A	SHERBET, BULK Orange, 1/3 gallon Unit: 3 Gallon	H222	ICE CREAM BARS 2 doz./pkg. Unit: Dozen
H155	ICE CREAM, CUPS, VANILLA 12/3 oz. Unit: Dozen	H223A	ICE CREAM SLICES Chocolate, Wrapped, 48/pkg. Unit: Package
H157	ICE CREAM, CUPS, CHOCOLATE 12/3 oz. Unit: Dozen	H223B	ICE CREAM SLICES Vanilla, Wrapped, 48/pkg. Unit: Package
H159	ICE CREAM, CUPS, VANILLA 12/5 oz. Unit: Dozen	H225	ICE CREAM SANDWICHES, VANILLA 3 doz./pkg. Unit: Package
H161	ICE CREAM, CUPS, CHOCOLATE 12/5 oz. Unit: Dozen	H230	ICE CREAM SANDWICHES, CHOCOLATE 3 doz./pkg. Unit: Package
(2) - NOVELTIES		H240	KERNEL CRUNCH 2 doz./pkg. Unit: Package
H202	CREAMSICLE 1 doz./pkg. Unit: Dozen	H250	JUICE BARS, APPLE-CHERRY Must provide 2 oz. single strength juice, 80/3 oz. Unit: Case
H204	DOUBLE DELITE OR SIDEWALK SUNDAE 1 doz./pkg. Unit: Dozen		

GROUP H ICE CREAM

PRODUCT LIST

NO.	IDENTIFICATION	NO.	IDENTIFICATION
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(2) - NOVELTIES

H255 JUICE BARS, FRUIT PUNCH
Must provide 2 oz. single
strength juice, 80/3 oz.
Unit: Case

H260 JUICE BARS, GRAPE
Must provide 2 oz. single
strength juice, 80/3 oz.
Unit: Case

H265 JUICE BARS, ORANGE
Must provide 2 oz. single
strength juice, 80/3 oz.
Unit: Case

GROUP J

FRESH BAKERY PRODUCTS

There is no Group I

SPECIFICATIONS¹ SPECIFIC TO GROUP J ITEMS²

FRESH BAKERY PRODUCTS

TYPE OF CONTRACT

The specifications which follow are based on an Annual Formula Pricing (Type III) Contract as outlined below³.

PRICES

Bidders enter in the designated column, your price per unit for each item shown. Multiply the price per unit times the total units required on each line and enter the extension in the designated column. Add all extensions to obtain a total bottom line price.

PRICE ESCALATIONS

All prices shall be firm for 90 days, after which prices may be changed up or down in accord with changes in the cost of flour, f.o.b. the bakery. Bread prices can change at the same rate as flour on the basis that one pound of bread, hamburger buns or hot dog rolls requires .622 pounds of flour. If, at bid time, flour costs 11.056¢ per pound or 6.88¢ for .622 pounds, a 10 percent increase in the cost of flour would be .69¢ per one pound of bread. If the bid price of bread is 36¢ per pound, the price could be escalated to 36.69¢. Petitions for price escalation must be substantiated by invoices at time of bid and at time of petition for escalation. Petitions for price escalations must be approved by school district officials.

PACK SIZE

If a bidder wishes to offer a pack size which is different from the pack size shown, state the size offered, convert the number of units to conform to your pack size and enter this information on the form.

1 This section can be included in Bid Document.

2 There are no Group I items.

3 See USDA's publication - *Contract Purchasing - A Manual for School Food Service Supervisors*.

SPECIFICATIONS SPECIFIC TO GROUP J ITEMS (CON'T.)

DELIVERY SCHEDULE

Deliveries shall be made to each school on a regularly scheduled basis, Mondays through Fridays, except school holidays and closing days (due to inclement weather). Deliveries shall be made between the hours of 7 AM and 2 PM, as follows:

Weekly	—
Twice-a-Week	—
Skip-a-Day	—

TRANSMITTAL OF ORDERS

Orders for bakery products shall be placed by telephone 72 hours in advance of delivery.

PRODUCT SPECIFICATION

All bread shall be made from flour (unless specified otherwise) and enriched according to U.S. Government standards and shall meet the requirements of the State with respect to quality and wholesomeness.

When delivering bread on a weekly basis, contract suppliers are required to deliver bread which is "strictly fresh," since the product may be held on school premises for 7 days or longer. "Strictly fresh" indicates that the bread was baked not longer than 24 hours prior to delivery.

INFORMATION FOR THE BUYER FOR GROUP J ITEMS¹

FRESH BAKERY PRODUCTS

Included in this group are fresh baked hamburger buns, hot dog rolls and loaf bread supplied by "local" bakeries. Deliveries are made weekly, or more often, from orders placed in advance by telephone. Although bakery products are considered to be "best when fresh," most items will remain in good condition for a week or longer if kept at room temperature. Most bakery products go stale faster if refrigerated. However, freezing will lengthen the keeping time. Frozen bakery items will return to room temperature within a few hours after removing from a freezer. However, for best results, use thawed products shortly after they reach room temperature, or certainly within 24 hours.

PRICES

The prices of loaf bread and rolls are tied closely to the cost of flour which is comparatively stable over the short run. Flour accounts for 21.5 percent of the wholesale price of a loaf of bread. Thus, the balance of 78.5 percent is chargeable to processing (baking), which includes other bread ingredients² and distribution costs. About 42 percent of the balance of 78.5 percent can be assigned to in-plant costs and the other 36.5 percent to distribution costs, depending on how the costs are assigned, local labor costs and overhead.

When purchased on Annual Formula Pricing contracts, the price of one pound of bread (loaf bread, hamburger and hot dog rolls) can be increased (or decreased) at not less than 90-day intervals by the amount of increase in flour cost over the period. Increases would have to be justified by invoices for flour f.o.b. the bakery. Petitions for price increases would have to be substantiated by the last invoices at time of bid and at the end of the 90-day petition period.

According to current USDA statistics, a pound of bread requires .622 pounds of flour at a cost of 6.91¢, or 11.056¢ per pound³. Thus, a 10 percent increase in the cost of flour would equate to .69¢ per pound of bread. A pound of bread at a price of 36¢ could therefore be escalated to 36.69¢. However, petitions for price escalations are subject to approval by school district officials.

1 It is not necessary to include this section in the Bid Document.

2 Lard, soybean oil, high fructose syrup, other corn syrup, soy, whey blend, yeast, yeast food, salt, etc.

3 Based on the Wheat Outlook and Situation Report for 1984, as established by data from July through September of 1983, U. S. Department of Agriculture, Economic Research Service.

GROUP J BAKERY PRODUCTS (Con't.)**PRODUCT LIST**

No.	IDENTIFICATION	No.	IDENTIFICATION
(1) - FRESH BAKERY PRODUCTS			
J104	BREAD, FRENCH 1 lb. loaf Unit: Loaf How Packed ?	J136	BUNS, FOOT LONG 10/9 inch/pkg. Unit: Package
J108	BREAD, ITALIAN 1 lb. loaf 18 slices plus ends Unit: Loaf	J139	BUNS, HOT DOG 12/6 inch long Unit: Dozen
J112	BREAD, RYE 28 slices plus ends Unit: Loaf	J155	ROLLS, CLUSTER Sandwich Split 12/3 inch diameter Unit: Dozen
J114A	BREAD, SANDWICH LOAF 20-oz. Pullman, 4-1/2 x 4-1/2, 28 slices plus ends Unit: Loaf	J160	ROLLS, DINNER Cluster Pack, 12/pkg Institutional pack Unit: Package
J114B	BREAD, SANDWICH LOAF 24-oz. Pullman, 4-1/2 x 4-1/2 28 slices plus ends Unit: Loaf	J165	MUFFINS, ENGLISH 3-1/2 inch diameter 24 oz./dozen 12/pkg Unit: Package
J118	BREAD, WHEAT 28 slices plus ends Unit: Loaf	J170	ROLLS, HARD Unsplit, 12/pkg Unit: Package
J124	BUNS, HAMBURGER 12/3-1/2 inch each, Institutional pack Unit: Dozen	J175	ROLLS, HOAGIE OR SUBMARINE Split, Soft french dough Max 8 inch length 36 oz./dozen Unit: Dozen
J127	BUNS, HAMBURGER 12/4 inch/pkg. Institutional pack Unit: Dozen	J180	ROLLS, PAN 12 oz./dozen 24/pkg Unit: Package
J132	BUNS, CONEY 12/5 inch long Unit: Dozen	J185	ROLLS, SESAME Split, 4 inch diameter 12/pkg Unit: Package

GROUP J BAKERY PRODUCTS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
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(1) - FRESH BAKERY PRODUCTS

J190	ROLLS, SHEET Min. 12 oz./dozen 24/pkg Unit: Package		
J195	ROLLS, STEAK WITH SESAME SEED 4-1/2 x 2-1/2 inch, 6/pkg Unit: Package		

GROUP K

USDA DONATED FOODS

GROUP K USDA DONATED FOODS

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A256	ALMONDS, NATURAL, WHOLE, SHELLED 25# Carton Unit: Case Net Wt: 25 lb.	A010	BEANS, DRY 12/2# Bag Unit: Case Net Wt: 24 lb.
A255	ALMONDS, ROASTED , WHOLE, SHELLED 25# Carton Unit: Case Net Wt: 25 lb.	A020	BEANS, DRY 25# Bag Unit: Pound Net Wt: 25 lb.
A341	APPLES, FRESH 37# Case Unit: Case Net Wt: 37 lb.	A040	BEANS, DRY 100# Bag Unit: Pound Net Wt: 100 lb.
A342	APPLES, FRESH 40# Case Unit: Case Net Wt: 40 lb.	A912	BEANS, DRY, BABY LIMA 12/2# Bag Unit: Case Net Wt: 24 lb.
A355	APPLESAUCE, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.	A936	BEANS, DRY, BABY LIMA 25# Bag Unit: Case Net Wt: 25 lb.
A350	APPLESAUCE, CANNED 6/#10 Can Unit: Case Net Wt: 40.5 lb.	A938	BEANS, DRY, BABY LIMA 100# Bag Unit: Case Net Wt: 100 lb.
A362	APRICOTS, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.	A919	BEANS, DRY, BLK TURTLE SOUP 12/2# Bag Unit: Case Net Wt: 24 lb.
A360	APRICOTS, CANNED 6/#10 Can Unit: Case Net Wt: 40.5 lb.	A957	BEANS, DRY, BLK TURTLE SOUP 25# Bag Unit: Case Net Wt: 25 lb.
A361	APRICOTS, LIGHT SYRUP 24/#2½ Can Unit: Case Net Wt: 43.5 lb.	A959	BEANS, DRY, BLK TURTLE SOUP 100# Bag Unit: Pound Net Wt: 100 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A929	BEANS, DRY, BLACKEYE PEAS 10/2# Bag Unit: Case Net Wt: 20 lb.	A974	BEANS, DRY, CANNED, RED KIDNEY 6/#10 Can Unit: Case Net Wt: 40.5 lb.
A910	BEANS, DRY, BLACKEYE PEAS 12/2# Bag Unit: Case Net Wt: 24 lb.	A975	BEANS, DRY, CANNED SMALL RED 6/#10 Can Unit: Case Net Wt: 40.5 lb.
A930	BEANS, DRY, BLACKEYE PEAS 25# Bag Unit: Case Net Wt: 25 lb.	A911	BEANS, DRY, GARBANZO 12/2# Bag Unit: Case Net Wt: 24 lb.
A932	BEANS, DRY, BLACKEYE PEAS 100# Bag Unit: Case Net Wt: 100 lb.	A933	BEANS, DRY, GARBANZO 25# Bag Unit: Case Net Wt: 25 lb.
A042	BEANS, DRY, CANNED 6/#10 Can Unit: Case Net Wt: 40.5 lb.	A935	BEANS, DRY, GARBANZO 100# Bag Unit: Case Net Wt: 100 lb.
A971	BEANS, DRY, CANNED, BABY LIMA 6/#10 Can Unit: Case Net Wt: 40.5 lb.	A917	BEANS, DRY, GREAT NORTHERN 12/2# Bag Unit: Case Net Wt: 24 lb.
A973	BEANS, DRY, CANNED, BLACKEYE PEAS 6/#10 Can Unit: Case Net Wt: 40.5 lb.	A951	BEANS, DRY, GREAT NORTHERN 25# Bag Unit: Case Net Wt: 25 lb.
A972	BEANS, DRY, CANNED, PINK 6/#10 Can Unit: Case Net Wt: 40.5 lb.	A953	BEANS, DRY, GREAT NORTHERN 100# Bag Unit: Case Net Wt: 100 lb.
A970	BEANS, DRY, CANNED, PINTO 6/#10 Can Unit: Case Net Wt: 40.5 lb.	A920	BEANS, DRY, LIGHT RED KIDNEY 12/2# Bag Unit: Case Net Wt: 24 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A918	BEANS, DRY, PEA 12/2# Bag Unit: Case Net Wt: 24 lb.	A915	BEANS, DRY, RED KIDNEY 12/2# Bag Unit: Case Net Wt: 24 lb.
A954	BEANS, DRY, PEA 25# Bag Unit: Case Net Wt: 25 lb.	A945	BEANS, DRY, RED KIDNEY 25# Bag Unit: Case Net Wt: 25 lb.
A956	BEANS, DRY, PEA 100# Bag Unit: Case Net Wt: 100 lb.	A947	BEANS, DRY, RED KIDNEY 100# Bag Unit: Case Net Wt: 100 lb.
A913	BEANS, DRY, PINK 12/2# Bag Unit: Case Net Wt: 24 lb.	A916	BEANS, DRY, RED SMALL 12/2# Bag Unit: Case Net Wt: 24 lb.
A939	BEANS, DRY, PINK 25# Bag Unit: Case Net Wt: 25 lb.	A948	BEANS, DRY, RED SMALL 25# Bag Unit: Case Net Wt: 25 lb.
A941	BEANS, DRY, PINK 100# Bag Unit: Case Net Wt: 100 lb.	A950	BEANS, DRY, RED SMALL 100# Bag Unit: Case Net Wt: 100 lb.
A914	BEANS, DRY, PINTO 12/2# Bag Unit: Case Net Wt: 24 lb.	A060	BEANS, GREEN, CANNED 24/#303 Can Unit: Case Net Wt: 23.25 lb.
A942	BEANS, DRY, PINTO 25# Bag Unit: Case Net Wt: 25 lb.	A050	BEANS, GREEN, CANNED 6/#10 Can Unit: Case Net Wt: 38 lb.
A944	BEANS, DRY, PINTO 100# Bag Unit: Case Net Wt: 100 lb.	A070	BEANS, GREEN, FROZEN 30# Case Unit: Case Net Wt: 30 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A090	BEANS, VEGETARIAN 24/#303 Can Unit: Case Net Wt: 24 lb.	A585	BEEF MEATBALL STEW 48/15 oz. Can Unit: Pound Net Wt: 45 lb.
A080	BEANS, VEGETARIAN 6/#10 Can Unit: Case Net Wt: 40.5 lb.	A586	BEEF MEATBALL STEW 24/24 oz. Can Unit: Pound Net Wt: 36 lb.
A615	BEEF, CANNED, W/NJ 24/24 oz. Can Unit: Pound Net Wt: 36 lb.	A590	BEEF PATTIES, FROZEN 36# Carton Unit: Pound Net Wt: 36 lb.
A610	BEEF, CANNED, W/NJ 24/29 oz. Can Unit: Pound Net Wt: 43.5 lb.	A589	BEEF PATTIES, FROZEN W/VPP 36# Carton Unit: Pound Net Wt: 36 lb.
A580	BEEF, FROZEN, GROUND 55# Carton Unit: Pound Net Wt: 55 lb.	A366	BLUEBERRIES, FROZEN, WILD 30# Carton Unit: Case Net Wt: 30 lb.
A582	BEEF, FROZEN, GROUND 55# Carton Unit: Pound Net Wt: 55 lb.	B122	BULGUR 25# Bag Unit: Pound Net Wt: 25 lb.
A579	BEEF, FROZEN, GROUND W/VPP 55# Carton Unit: Pound Net Wt: 55 lb.	B130	BULGUR 50# Bag Unit: Pound Net Wt: 50 lb.
A577	BEEF, FROZEN-ROASTS, 25%/BULK 75% 48-60# Carton/55# Carton Unit: Pound Net Wt: 1 lb.	B030	BUTTER Print-30/1# Unit: Pound Net Wt: 30 lb.
A587	BEEF MEATBALL STEW 24/15 oz. Can Unit: Pound Net Wt: 22.5 lb.	B040	BUTTER Print-32/1# Unit: Pound Net Wt: 32 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
B050	BUTTER Print-36/1# Unit: Pound Net Wt: 36 lb.	B162	CEREAL, INFANT, RICE 12/16 oz. Unit: Pound Net Wt: 12 lb.
B010	BUTTER Bulk Pounds Unit: Pound Net Wt: 1 lb.	B067	CHEESE, CHEDDAR 40/1# Portions Unit: Pound Net Wt: 1 lb.
B020	BUTTER, CANNED Canned 36# Case Unit: Pound Net Wt: 36 lb.	B066	CHEESE, CHEDDAR 20/2# Portions Unit: Pound Net Wt: 1 lb.
B052	BUTTER OIL 55 gal. Drum Unit: Pound Net Wt: 432 lb.	B065	CHEESE, CHEDDAR 8/5# Portions Unit: Pound Net Wt: 1 lb.
B051	BUTTER PATTIES Butter Patty - 6/5# Unit: Pound Net Wt: 30 lb.	B070	CHEESE, CHEDDAR Bulk Pounds Unit: Pound Net Wt: 1 lb.
A095	CARROTS 24/#303 Can Unit: Case Net Wt: 24 lb.	B073	CHEESE, CHEDDAR, BARREL 1/500# Barrel Unit: Pound Net Wt: 1 lb.
A750	CATFISH, FROZEN, PAN-READY 30# Carton Unit: Pound Net Wt: 30 lb.	B071	CHEESE, CHEDDAR, WHITE Bulk Pounds Unit: Pound Net Wt: 1 lb.
A752	CATFISH, FROZEN, STEAKS 30# Carton Unit: Pound Net Wt: 30 lb.	B072	CHEESE, CHEDDAR, YELLOW Bulk Pound Unit: Pound Net Wt: 1 lb.
B161	CEREAL, INFANT, RICE 12/8 oz. Unit: Pound Net Wt: 6 lb.	B078	CHEESE, MOZZARELLA, FROZEN Various Pounds Unit: Pound Net Wt: 1 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
B077	CHEESE, MOZZARELLA, UNFROZEN Various Pounds Unit: Pound Net Wt: 1 lb.	A525	CHICKENS, FROZEN, BREADED 30# Carton Unit: Pound Net Wt: 1 lb.
B061	CHEESE, PROCESS 12/2# Loaves Unit: Pound Net Wt: 24 lb.	A516	CHICKENS, FROZEN, CUT-UP 40# Carton Unit: Pound Net Wt: 1 lb.
B062	CHEESE, PROCESS 15/2# Loaves Unit: Pound Net Wt: 30 lb.	A513	CHICKENS, FROZEN, CUT-UP 85 40# Carton Unit: Pound Net Wt: 1 lb.
B060	CHEESE, PROCESS 6/5# Loaves Unit: Pound Net Wt: 30 lb.	A508	CHICKENS, FROZEN, DRUMSTICK 40# Carton Unit: Pound Net Wt: 1 lb.
A365	CHERRIES, FROZEN, RED TART PITTED 30# Can Unit: Case Net Wt: 30 lb.	A517	CHICKENS, FROZEN, THIGHS/DRUMS 40# Carton Unit: Pound Net Wt: 1 lb.
A562	CHICKEN, CANNED, BONED 24/29 oz. Can Unit: Pound Net Wt: 30 lb.	A514	CHICKENS, FROZEN, THIGHS/DRUMS 8 40# Carton Unit: Pound Net Wt: 1 lb.
A519	CHICKENS, CHILLED, BULK Bulk Pounds Unit: Pound Net Wt: 1 lb.	A515	CHICKENS, FROZEN, WHOLE 30# Carton Unit: Pound Net Wt: 1 lb.
A522	CHICKENS, CHILLED, BULK 85 Bulk Pounds Unit: Pound Net Wt: 1 lb.	A512	CHICKENS, FROZEN, WHOLE 85 30# Carton Unit: Pound Net Wt: 1 lb.
A518	CHICKENS, COMMERCIAL PACK 30#-56# Carton Unit: Pound Net Wt: 1 lb.	A524	CHICKEN NUGGETS, FROZEN 4/10# Bag Unit: Pound Net Wt: 1 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A526	CHICKEN PATTIES, FROZEN, BREADED 40# Carton Unit: Pound Net Wt: 1 lb.	B141	CORNMEAL, DEGERMED 5/10# Bag Unit: Pound Net Wt: 50 lb.
A527	CHICKEN PATTIES, FROZEN, BREADED 85 40# Carton Unit: Pound Net Wt: 1 lb.	B151	CORNMEAL, DEGERMED 50# Bag Unit: Pound Net Wt: 50 lb.
A110	CORN, CANNED 6/#10 Can Liquid Unit: Case Net Wt: 39.75 lb.	B139	CORNMEAL, REGULAR 10/5# Bag Unit: Pound Net Wt: 50 lb.
A100	CORN, CANNED 6/#10 Can Vacuum Unit: Case Net Wt: 28.12 lb.	B150	CORNMEAL, REGULAR 50# Bag Unit: Pound Net Wt: 50 lb.
A120	CORN, CANNED, CREAM STYLE 24/#303 Can Unit: Case Net Wt: 24 lb.	A570	EGG MIX 48/6 oz. Foil Unit: Pound Net Wt: 18 lb.
A121	CORN, CANNED, WHOLE KERNEL 24/#303 Can Unit: Case Net Wt: 24 lb.	A575	EGG MIX 4/10# Bag Unit: Pound Net Wt: 40 lb.
A130	CORN, FROZEN 1/30# Carton Unit: Case Net Wt: 30 lb.	B160	FARINA 24/14 oz. Package Unit: Pound Net Wt: 21 lb.
B135	CORNMEAL, BOLTED 10/5# Bag Unit: Pound Net Wt: 50 lb.	A475	FIGS, DRIED 30# Carton Unit: Case Net Wt: 30 lb.
B140	CORNMEAL, DEGERMED 10/5# Bag Unit: Pound Net Wt: 50 lb.	A473	FIG NUGGETS 25# Carton Unit: Case Net Wt: 25 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A474	FIG PASTE 80# Carton Unit: Case Net Wt: 80 lb.	B280	FLOUR, BAKERS HARD WHEAT BL 100# Bag Unit: Pound Net Wt: 100 lb.
B170	FLOUR, ALL PURPOSE 10/5# Bag Unit: Pound Net Wt: 50 lb.	B290	FLOUR, BAKERS HARD WHEAT BL Bulk Pounds Unit: Pound Net Wt: 1 lb.
B200	FLOUR, ALL PURPOSE 100# Bag Unit: Pound Net Wt: 100 lb.	B292	FLOUR, BAKERS HARD WHEAT UNBL 50# Bag Unit: Pound Net Wt: 50 lb.
B210	FLOUR, ALL PURPOSE Bulk Pounds Unit: Pound Net Wt: 1 lb.	B281	FLOUR, BAKERS HARD WHEAT UNBL 100# Bag Unit: Pound Net Wt: 100 lb.
B180	FLOUR, ALL PURPOSE BL 5/10# Bag Unit: Pound Net Wt: 50 lb.	B289	FLOUR, BAKERS HARD WHEAT UNBL Bulk Pounds Unit: Pound Net Wt: 1 lb.
B190	FLOUR, ALL PURPOSE BL 50# Bag Unit: Pound Net Wt: 50 lb.	B300	FLOUR, BAKERS HARD WHEAT HEARTH E 100# Bag Unit: Pound Net Wt: 100 lb.
B181	FLOUR, ALL PURPOSE UNBL 5/10# Bag Unit: Pound Net Wt: 50 lb.	B301	FLOUR, BAKERS HARD WHEAT HEARTH B Bulk Pounds Unit: Pound Net Wt: 1 lb.
B191	FLOUR, ALL PURPOSE UNBL 50# Bag Unit: Pound Net Wt: 50 lb.	B302	FLOUR, BAKERS HARD WHEAT HEARTH U 100# Bag Unit: Pound Net Wt: 100 lb.
B291	FLOUR, BAKERS HARD WHEAT BL 50# Bag Unit: Pound Net Wt: 50 lb.	B303	FLOUR, BAKERS HARD WHEAT HEARTH U Bulk Pounds Unit: Pound Net Wt: 1 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
B310	FLOUR, BAKERS SOFT WHEAT BL 100# Bag Unit: Pound Net Wt: 100 lb.	B241	FLOUR, BREAD UNBL 50# Bag Unit: Pound Net Wt: 50 lb.
B320	FLOUR, BAKERS SOFT WHEAT BL Bulk Pounds Unit: Pound Net Wt: 1 lb.	B251	FLOUR, BREAD UNBL 100# Bag Unit: Pound Net Wt: 100 lb.
B311	FLOUR, BAKERS SOFT WHEAT UNBL 100# Bag Unit: Pound Net Wt: 100 lb.	B330	FLOUR, DURUM 100# Bag Unit: Pound Net Wt: 100 lb.
B321	FLOUR, BAKERS SOFT WHEAT UNBL Bulk Pounds Unit: Pound Net Wt: 1 lb.	B340	FLOUR, DURUM Bulk Pounds Unit: Pound Net Wt: 1 lb.
B230	FLOUR, BREAD BL 5/10# Bag Unit: Pound Net Wt: 50 lb.	B345	FLOUR, MASA WHITE 10/5# Bag Unit: Pound Net Wt: 50 lb.
B240	FLOUR, BREAD BL 50# Bag Unit: Pound Net Wt: 50 lb.	B346	FLOUR, MASA WHITE 50# Bag Unit: Pound Net Wt: 50 lb.
B250	FLOUR, BREAD BL 100# Bag Unit: Pound Net Wt: 100 lb.	B347	FLOUR, MASA YELLOW 10/5# Bag Unit: Pound Net Wt: 50 lb.
B260	Flour, Bread BL Bulk Pounds Unit: Pound Net Wt: 1 lb.	B348	FLOUR, MASA YELLOW 50# Bag Unit: Pound Net Wt: 50 lb.
B231	FLOUR, BREAD UNBL 5/10# Bag Unit: Pound Net Wt: 50 lb.	B350	FLOUR, WHOLE WHEAT 5/10# Bag Unit: Pound Net Wt: 50 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
B360	FLOUR, WHOLE WHEAT 50# Bag Unit: Pound Net Wt: 50 lb.	B400	GRITS, CORN 50# Bag Unit: Pound Net Wt: 50 lb.
B293	FLOUR, UNENRICHED BAKERS HD WH UNBL Bulk Pounds Unit: Pound Net Wt: 1 lb.	A670	HAM, FROZEN, UNCOOKED, BONELESS 40# Carton Unit: Pound Net Wt: 40 lb.
B322	FLOUR, UNENRICHED BAKERS SOFT WH UNBL Bulk Pounds Unit: Pound Net Wt: 1 lb.	B404	HONEY, PROCESSED 12/3# Can Unit: Pound Net Wt: 36 lb.
B165	FORMULA, INFANT 24/13 oz. Can Unit: Case Net Wt: 21.5 lb.	B405	HONEY, PROCESSED 6/5# Can Unit: Pound Net Wt: 30 lb.
B168	FORMULA, INFANT POWDERED 6/1# Can Unit: Case Net Wt: 6 lb.	B406	HONEY, PROCESSED 5 gal. Pail Unit: Pound Net Wt: 60 lb.
B167	FORMULA, INFANT POWDERED 12/1# Can Unit: Case Net Wt: 12 lb.	B408	HONEY, PROCESSED 55 gal. Drum Unit: Pound Net Wt: 650 lb.
A401	FRUIT COCKTAIL, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.	B409	HONEY, PROCESSED Bulk Pounds Unit: Pound Net Wt: 1 lb.
A400	FRUIT COCKTAIL, CANNED 24/#2½ Can Unit: Case Net Wt: 45 lb.	B407	HONEY, UNPROCESSED 55 gal. Drum Unit: Pound Net Wt: 650 lb.
A390	FRUIT COCKTAIL, CANNED 6/#10 Can Unit: Case Net Wt: 41.4 lb.	A260	JUICE, APPLE, CANNED 12/46 fl. oz. Unit: Case Net Wt: 37.7 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A270	JUICE, GRAPE, CANNED 12/46 fl. oz. Unit: Case Net Wt: 38.6 lb.	B081	MILK, EVAPORATED 48/12 fl. oz. Can Unit: Case Net Wt: 40 lb.
A280	JUICE, GRAPEFRUIT, CANNED 12/46 fl. oz. Unit: Case Net Wt: 37.3 lb.	B080	MILK, EVAPORATED 48/13 fl. oz. Can Unit: Case Net Wt: 43.3 lb.
A285	JUICE, LEMON, CONC., FROZEN 12/32 fl. oz. Can Unit: Case Net Wt: 27 lb.	B095	MILK, NON FAT DRY INSTANT 12/25.6 oz. Package Unit: Pound Net Wt: 19.2 lb.
A300	JUICE, ORANGE, CANNED 12/46 fl. oz. Unit: Case Net Wt: 37.3 lb.	B090	MILK, NON FAT DRY INSTANT 6/4# Case Unit: Pound Net Wt: 24 lb.
A447	JUICE, PINEAPPLE, CANNED 12/46 fl. oz. Unit: Case Net Wt: 37.70	B110	MILK, NON FAT DRY REGULAR BULK 50# Bag Unit: Pound Net Wt: 50 lb.
A340	JUICE, TOMATO, CANNED 12/46 fl. oz. Unit: Case Net Wt: 36.5 lb.	B112	MILK, NON FAT DRY REGULAR HIGH HEAT 50# Bag Unit: Pound Net Wt: 50 lb.
A134	LENTILS 25# Bag Unit: Case Net Wt: 25 lb.	B111	MILK, NON FAT DRY REGULAR LOW HEAT 50# Bag Unit: Pound Net Wt: 50 lb.
B410	MACARONI 24/1# Case Unit: Pound Net Wt: 24 lb.	A470	MIXED FRUIT 6/#10 Can Unit: Case Net Wt: 40 lb.
B430	MACARONI 1/20# Carton Unit: Pound Net Wt: 20 lb.	B445	OATS, ROLLED 24/18 oz. Bag Unit: Pound Net Wt: 27 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
B440	OATS, ROLLED 12/3# Bag Unit: Pound Net Wt: 36 lb.	A421	PEACHES, FREESTONE, CANNED 24/#2½ Can Unit: Case Net Wt: 43.5 lb.
B446	OATS, ROLLED 25# Bag Unit: Pound Net Wt: 25 lb.	A411	PEACHES, FREESTONE, CANNED 6/#10 Can Unit: Case Net Wt: 40 lb.
B450	OATS, ROLLED 50# Bag Unit: Pound Net Wt: 50 lb.	A424	PEACHES, FROZEN, CLING 40# Carton Unit: Case Net Wt: 40 lb.
B680	OIL, SOYBEAN Bulk Pounds Unit: Pound Net Wt: 1 lb.	B501	PEANUTS, ROASTED 24/12 oz. Can Unit: Pound Net Wt: 18 lb.
B670	OIL, VEGETABLE 6/1 gal. Can Unit: Pound Net Wt: 46.2 lb.	B500	PEANUTS, ROASTED 6/#10 Can Unit: Pound Net Wt: 24 lb.
A422	PEACHES, CLING, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.	B460	PEANUT BUTTER 6/#10 Can Unit: Pound Net Wt: 41.5 lb.
A420	PEACHES, CLING, CANNED 24/#2½ Can Unit: Case Net Wt: 43.5 lb.	B470	PEANUT BUTTER 24/2# Can Unit: Pound Net Wt: 48 lb.
A410	PEACHES, CLING, CANNED 6/#10 Can Unit: Case Net Wt: 40 lb.	B480	PEANUT BUTTER 50 gal. Drum Unit: Pound Net Wt: 500 lb.
A423	PEACHES, FREESTONE, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.	B485	PEANUT BUTTER, CHUNKY 6/#10 Can Unit: Pound Net Wt: 41.25 lb.

GROUP K USDA DONATED FOODS (Con"t.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
B486	PEANUT BUTTER, CHUNKY 24/2# Can Unit: Pound Net Wt: 48 lb.	A150	PEAS, GREEN, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.
B487	PEANUT BUTTER, CHUNKY 50 gal. Drum Unit: Pound Net Wt: 21 lb.	A140	PEAS, GREEN, CANNED 6/#10 Can Unit: Case Net Wt: 40 lb.
B490	PEANUT GRANULES 6/#10 Can Unit: Pound Net Wt: 24 lb.	A160	PEAS, GREEN, FROZEN 1/30# Carton Unit: Case Net Wt: 30 lb.
A442	PEARS, BOSC, FRESH 45# Carton Unit: Case Net Wt: 45 lb.	A446	PINEAPPLE, CANNED 24/#2 Can Unit: Case Net Wt: 30 lb.
A439	PEARS, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.	A445	PINEAPPLE, CANNED 6/#10 Can Unit: Case Net Wt: 41.4 lb.
A440	PEARS, CANNED 24/#2½ Can Unit: Case Net Wt: 43.5 lb.	A461	PLUMS, CANNED, PURPLE 24/#303 Can Unit: Case Net Wt: 24 lb.
A430	PEARS, CANNED 6/#10 Can Unit: Case Net Wt: 40 lb.	A460	PLUMS, CANNED, PURPLE 24/#2½ Can Unit: Case Net Wt: 45 lb.
A441	PEARS, D'ANJOU, FRESH 45# Carton Unit: Case Net Wt: 45 lb.	A450	PLUMS, CANNED, PURPLE 6/#10 Can Unit: Case Net Wt: 41.4 lb.
A135	PEAS, DRY, GREEN SPLIT 25# Bag Unit: Case Net Wt: 25 lb.	A630	PORK, CANNED, W/NJ 24/29 oz. Can Unit: Pound Net Wt: 43.5 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A631	PORK, CANNED, W/NJ 24/29 oz. Can Unit: Pound Net Wt: 43.5 lb.	A169	POTATOES, WHOLE 24/#303 Can Unit: Case Net Wt: 24 lb.
A640	PORK, FROZEN, GROUND 55# Carton Unit: Pound Net Wt: 55 lb.	A560	POULTRY, CANNED, BONED 24/29 oz. Can Unit: Pound Net Wt: 43.5 lb.
A211	POTATOES, DEEP FRY 6/5# Case Unit: Case Net Wt: 30 lb.	A480	PRUNES, DRIED 24/1# Package Unit: Case Net Wt: 25 lb.
A180	POTATOES, DEHYDRATED 12/1# Package Unit: Case Net Wt: 12 lb.	A490	PRUNES, DRIED, PITTED 25# Carton Unit: Case Net Wt: 25 lb.
A190	POTATOES, DEHYDRATED 24/1# Package Unit: Case Net Wt: 24 lb.	A163	PUMPKIN, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.
A200	POTATOES, DEHYDRATED 6/5# Case Unit: Case Net Wt: 30 lb.	A504	RAISINS 144/#1-1/3 oz. Box Unit: Case Net Wt: 12 lb.
A210	POTATOES, OVEN FRY 6/5# Case Unit: Case Net Wt: 30 lb.	A506	RAISINS 200/#1-1/3 oz. Box Unit: Case Net Wt: 16.6 lb.
A170	POTATOES ROUNDS, FROZEN 6/5# Case Unit: Case Net Wt: 30 lb.	A502	RAISINS 48/1# Case Unit: Case Net Wt: 48 lb.
A212	POTATOES, SHOESTRING FRY 6/4½# Case Unit: Case Net Wt: 27 lb.	A500	RAISINS 30# Carton Unit: Case Net Wt: 30 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
B510	RICE, MILLED 24/2# Package Unit: Pound Net Wt: 48 lb.	A802	SALMON, PINK, CANNED 6/4# Can Unit: Pound Net Wt: 24 lb.
B530	RICE, MILLED 25# Bag Unit: Pound Net Wt: 25 lb.	A801	SALMON, PINK, CANNED 85 48/15.5 oz. Can Unit: Pound Net Wt: 46.5 lb.
B520	RICE, MILLED 50# Bag Unit: Pound Net Wt: 50 lb.	B720	SHORTENING, VEGETABLE 12/3# Can Unit: Pound Net Wt: 36 lb.
B531	RICE, MILLED 100# Bag Unit: Pound Net Wt: 100 lb.	B730	SHORTENING, VEGETABLE 50# Carton Unit: Pound Net Wt: 50 lb.
B532	RICE, MILLED Bulk Package Unit: Pound Net Wt: 1 lb.	B839	SPAGHETTI, ENRICHED 24/1# Carton Unit: Pound Net Wt: 24 lb.
B540	RICE, BROWN 24/2# Package Unit: Pound Net Wt: 48 lb.	B840	SPAGHETTI, ENRICHED 20# Carton Unit: Pound Net Wt: 20 lb.
B560	RICE, BROWN 25# Bag Unit: Pound Net Wt: 25 lb.	A166	SPINACH, CANNED 24/#303 Can Unit: Case Net Wt: 22.5 lb.
B550	RICE, BROWN 50# Bag Unit: Pound Net Wt: 50 lb.	A240	SWEET POTATOES, MASHED 6/#10 Can Unit: Case Net Wt: 41 lb.
A800	SALMON, PINK, CANNED 48/15.5 oz. Can Unit: Pound Net Wt: 46.5 lb.	A221	SWEET POTATOES, SYRUP 24/#303 Can Unit: Case Net Wt: 24 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A220	SWEET POTATOES, SYRUP 6/#10 Can Unit: Case Net Wt: 38.25 lb.	A700	TUNA, CHUNK LIGHT/WATER 24/12.5 oz. Can Unit: Case Net Wt: 18.75 lb.
A250	SYRUP, CORN, BOTTLED 24/16 fl. oz. Glass Unit: Case Net Wt: 34.5 lb.	A710	TUNA, CHUNK LIGHT/WATER 6/66.5 oz. Can Unit: Case Net Wt: 24.94 lb.
A251	SYRUP, CORN, BOTTLED 12/24 fl. oz. Plastic Unit: Case Net Wt: 25.88 lb.	A564	TURKEY, CANNED, BONED 24/29 oz. Can Unit: Pound Net Wt: 43.5 lb.
A248	TOMATOES, CANNED 24/#303 Can Unit: Case Net Wt: 24 lb.	A532	TURKEYS, CHILLED, BULK Bulk Pounds Unit: Pound Net Wt: 1 lb.
A247	TOMATOES, CANNED 6/#10 Can Unit: Case Net Wt: 38.25 lb.	A535	TURKEYS, CHILLED, BULK 85 Bulk Pounds Unit: Pound Net Wt: 1 lb.
A245	TOMATO CATSUP, CANNED 6/#10 Can Unit: Case Net Wt: 43.13 lb.	A531	TURKEYS, COMMERCIAL PACK 10# - 24# Unit: Pound Net Wt: 1 lb.
A243	TOMATO CATSUP, GRADE USB 6/#10 Can Unit: Case Net Wt: 42 lb.	A529	TURKEYS, FROZEN, WHOLE 12# - 24# Unit: Pound Net Wt: 1 lb.
A249	TOMATO PASTE 1/55 gal. Drum Unit: Case Net Wt: 535 lb.	A528	TURKEYS, FROZEN, WHOLE 85 12# - 24# Unit: Pound Net Wt: 1 lb.
A246	TOMATO PASTE, CANNED 6/#10 Can Unit: Case Net Wt: 41.62 lb.	A534	TURKEY ROASTS, FROZEN 4/8# - 12# Roasts/Carton Unit: Pound Net Wt: 1 lb.

GROUP K USDA DONATED FOODS (Con't.)

PRODUCT LIST

No.	IDENTIFICATION	No.	IDENTIFICATION
A536	TURKEY ROASTS, FROZEN 85 4/8# - 12# Roasts/Carton Unit: Pound Net Wt: 1 lb.		
A288	VEGETABLES, MIXED, FROZEN 30# Case Unit: Case Net Wt: 30 lb.		
A257	WALNUTS, ENGLISH PIECES 30# Carton Unit: Case Net Wt: 30 lb.		
B571	WHEAT, ROLLED 5/10# Bag Unit: Pound Net Wt: 50 lb.		
B572	WHEAT, ROLLED 25# Bag Unit: Pound Net Wt: 25 lb.		
B580	WHEAT, ROLLED 50# Bag Unit: Pound Net Wt: 50 lb.		

PART III
APPENDICES

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West Point Separate School District	West Point MS
Yakima School District	Yakima, WA

08/27/85

MAJOR BUYING GROUPS OFFERING FOOD PRODUCTS TO DISTRIBUTORS

ALL KITCHENS

209 Main Street
Boise ID 83702
Phone 208-336-7003
Contacts: Pat Haas,
V.P., Operations
Pam Bly, V.P., Mktg.
Labels:
All Kitchens - Green
All Kitchens - Blue
Kitchen Value - Red

BONDED FOODS CO.

1 Capital Center
Boise ID
Phone: 208-342-7771
Contacts: Ernie Voigt
Labels:
Golbon (only one label)

CFS CONTINENTAL

100 Wacker Drive
Chicago IL 60606
Phone: 312-368-7500
Contacts: Fred Robinson
V.P., Bid Contracts
Chuck Fisher 302-447-7600
Director of Quality Assurance
Labels:
CFS Continental - Gold
CFS Continental - Red
CFS Continental - Blue

CODE

400 Holiday Drive, Suite #250
Pittsburg PA 15220
Phone: 412-921-1101
Contacts: Scott Ganzer
Purchasing
Bob Gillespie
Labels:
Code - Red
Code - Blue
Code - Green

F.A.B., INC.

6400 Atlantic Blvd. Suite 140
Norcross GA 30017
Phone: 404-449-1333
Contacts: John Schultz
Director, Quality Assurance
Louis Dell, President
Labels:
Frosty Acres
Garden Delight

FEDERATED FOODS, INC.

3025 Salt Creek Lane
Arlington Hts. IL
Phone: 312-577-1200
Contacts: Rich Copenhagen
Labels: - 2 sets of labels
Red & White - Red Parade - Red
Red & White - Blue Parade - Blue
Red & White - Yellow Parade - Green

KRAFT, INC.

Kraft Court
Glenview IL 60025
Phone: 312-998-2361
Contacts:
John Forman
Ellen Thomas - Compliance
Labels:
Kraft - 5 Star - Blue
Kraft - 4 Star - Red
Kraft - 3 Star - Green

LIL BRAVE DISTRIBUTORS, INC.,

9504 E. 63rd PO Box 16570
Kansas City MO 64113
Phone: 816-356-6900
Contacts:
Tom Brier, President
Pat Brier
Labels:
Lil Brave - Blue
Lil Brave - Red
Lil Brave - Green

1 Labels listed in order of quality, i.e., first label is fancy, second quality is choice or extra standard and third label is standard. Choice is the top quality of canned fruits available in any appreciable quantity. Apples, berries, cherries, prunes and tropical fruits are exceptions. Most buying groups label choice under their top label. Code labels choice fruits under their second or blue label.

MAJOR BUYING GROUPS OFFERING FOOD PRODUCTS TO DISTRIBUTORS (CON'T.)

NIFDA

PO Box 19936
Atlanta GA 30325
Phone: 404-952-0871
Contacts:
Tom Morin
Director Quality Assurance
Jim Miller

Labels:

NIFDA - Blue
Prime Pak, Royal Pak & Dandy Pak²
Chef Pac - Red
Econo Pac - Green

NORTH AMERICAN FOODSERVICE

250 South Wacker Drive
Chicago IL 60606
Phone: 312-263-0581 /209-957-7306
Contacts:
Don Warfelmann
Director of Quality Assurance
Ray Nelson - VP West Coast Operations

Labels:³

North American - Blue
Host Delight - Red
Host Pak - Green

NUGGET BRAND DISTRIBUTORS

4226 Coronado Ave. PO Box 8309
Stockton CA 95208
Phone: 209-948-8122
Contacts:
Walter Clark
Director Quality Assurance/Purchasing

Labels:

Nugget - Black
Nugget - Red
Nugget - Green

PLEE-ZING

1640 Pleasant Rd
Glenview IL 60025
Phone: 312-998-0200
Contacts:
Herbert Menches, Ex. V.P.

Labels:

Plee-zing
Little Mommie
Partake

POCAHONTAS FOODS USA

7420 Ranco Road PO Box 9729
Richmond VA 23228
Phone: 804-262-8614
Contact:
Wayne Gaulding
Labels:
Pocahontas
Mount Sterling
Wigwam

PYA/MONARCH, INC.

2818 Whitehorse Road
Greenville SC 29611
Phone: 803-233-9933
Contacts:
James T. Pierce, Chairman & CEO
John Gates Ex. V.P.
Labels:
Monarch - Blue
Monarch - Red
Monarch - Green

2 NIFDA has three Grade A labels, Prime Pak for those fruits and vegetables from areas which are acknowledged as prime growing areas. NIFDA claims these products exceed USDA Grade A by 5 points. In Royal Pak, the growing areas are not as closely discriminated but the product will still grade out 3 to 5 points higher than minimum USDA Grade A specifications. Dandy Pak meets the Grade A USDA minimum specifications.

3 Distributors of North American may develop their own labels, but use North American packers and grade standards. They may also use different colors than NA.

MAJOR BUYING GROUPS OFFERING FOOD PRODUCTS TO DISTRIBUTORS (CON'T.)

S. E. RYKOFF

761 Terminal Street

PO Box 21917

Los Angeles CA 90021-0917

Phone: 213-622-4131

Contacts:

Thomas R. Rykoff, V.P. Purchasing

Chris Adams, Ex. V.P.

Labels:

SER⁴

Golden Rey

Sexton - Red

Silver Rey

Sexton - Blue

Glowing Star

Sexton - Green

SYSCO FOOD SERVICES, INC.

535 Portwell Street PO Box 15316

Houston TX 77020

Phone: 713-672-8080

Contacts:

Jack Stone

Don C. Thomas, Dir. Admin. Operations

Jackson MS 39207 Phone: 601-354-1701

Labels:

Sysco - Blue⁵

Buy Line - White w/Blue Border

4 Rykoff has several labels; SER is the highest quality, i.e., the gourmet items, Golden Rey is comparable to other buying groups first quality, Silver Rey second quality and Glowing Star the third quality. Sexton labels are similar to other buying groups. i.e., Red is top quality, blue is second and green is third or standard.

5 Sysco Update: New corporate program is being phased in as follows: Supreme Gold = rare and unique products, Imperial Blue = fancy vegetables and fancy and choice fruits from prime growing regions; Classic Red = Fancy vegetables and choice fruits from non-prime growing regions; Reliance Green = Extra standard vegetables, standard fruits; Value Line Brown = Standard vegetables, irregular fruits. All Sysco import products carry a globe and the words "a global source". Some Sysco and Buy Line labels will remain the same in the distribution system until supplies are exhausted.

01/17/85

MILK MARKETING ORDERS IN EFFECT AND ADDRESSES OF MARKET ADMINISTRATORS

BLACK HILLS

7819 Conser Place
P.O. Box 4606
Overland Park KA 66204

EASTERN SOUTH DAKOTA

7819 Conser Place
P.O. Box 4606
Overland Park KS 66204

CENTRAL ARIZONA

2617 North 24th Street
Phoenix AZ 85008

FORT SMITH

2617 North 24th Street
Phoenix AZ 85008

CENTRAL ARKANSAS

3518 W. Roosevelt Rd.
P.O. Box 4225
Asher Avenue Station
Little Rock AR 72204

GEORGIA

Suite 109, Northgate Office
Park
3610 Interstate 85, NE.
P.O. Box 49025
Atlanta GA 30359

CENTRAL ILLINOIS

2550 Schuetz Road
P.O. Box 1485
Maryland Heights MO 63043

GREAT BASIN

2865 S. 300 West St.
Salt Lake City UT 84115

CHICAGO REGIONAL

72 West Adams Street
Room 800
Chicago IL 60603

GREATER KANSAS CITY

7819 Conser Place
P.O. Box 4606
Overland Park KA 66204

EASTERN COLORADO

7 Parker Place, Suite 271
2600 S. Parker Road
Denver CO 80232

GREATER LOUISIANA

106 E. Kings Highway
P.O. Box 4066
Shreveport LA 71104

EASTERN OHIO-WESTERN PA.

7851 Freeway Circle
Middleburg Heights, Ohio
P.O. Box 30128
Cleveland OH 44130

INDIANA

5130 N. Brouse Ave.
P.O. Box 55527
Indianapolis IN 46205

**MILK MARKETING ORDERS IN EFFECT AND ADDRESSES OF MARKET
ADMINISTRATORS (Con't.)**

INLAND EMPIRE
1028 Rosewood Ave.
P.O. Box 3704
Spokane WA 99220

IOWA
8350 Hickman Road
P.O. Box 3688, Urbandale
Station
Des Moines IA 50322

LAKE MEAD
7 Parker Place, Suite 271
2600 S. Parker Road
Denver CO 80232

**LOUISVILLE-LEXINGTON-
EVANSVILLE**
3920 Bardstown Road
P.O. Box 18030
Louisville KY 40218

LUBBOCK-PLAINVIEW
4325 E. 51st St.
P.O. Box 45563
Tulsa OK 74145

MEMPHIS
P.O. Box 12266
Binghampton Station
Memphis TN 38112

MICHIGAN UPPER PENINSULA
First National Bank Building
Room 308
P.O. Box 505
Escanaba MI 49829

MIDDLE ATLANTIC
300 North Lee St., #320
P.O. Box 710
Alexandria VA 22313

NASHVILLE
P.O. Box 40765
Nashville TN 37204

NEBRASKA-WESTERN IOWA
8424 W. Center Rd., Room 400
Omaha NE 68124

NEOSHO VALLEY
4325 E. 51st. St.
P.O. Box 45563
Tulsa OK 74145

NEW ENGLAND
230 Congress Street, Room 403
Boston MA 02110

NEW ORLEANS-MISSISSIPPI
3001 Ridgelake Dr.
P.O. Box 7250
Metairie LA 70011

NEW YORK-NEW JERSEY
205 East 42nd Street
New York NY 10017

OHIO VALLEY
5950 Sharon Woods Blvd.
P.O. Box 29226
Columbus OH 43229

OKLAHOMA METROPOLITAN
4325 E. 51st St.
P.O. Box 45563
Tulsa OK 74145

OREGON-WASHINGTON
Farmers Center Building
13333 SW. 68th Parkway
P.O. Box 23606
Portland OR 97223

**MILK MARKETING ORDERS IN EFFECT AND ADDRESSES OF MARKET
ADMINISTRATORS (Con't.)**

PADUCAH

2550 Schuetz Road
P.O. Box 1485
Maryland Heights MO 63043

TAMPA BAY

2826 E. Oakland Park Blvd.
P.O. Box 11368
Ft. Lauderdale FL 33306

PUGET SOUND

16 West Harrison Street
Seattle WA 98119

TENNESSEE VALLEY

218 Kingston-Forest Bldg.
4711 Old Kingston Pike, SW
P.O. Box 10508
Knoxville TN 37919

RED RIVER VALLEY

4325 E. 51st St.
P.O. Box 45563
Tulsa OK 74145

TEXAS

11117 Shady Trail
P.O. Box 29529
Dallas TX 75229

RIO GRANDE VALLEY

2607 A Wyoming NE
P.O. Box 14695
Albuquerque NM 87110

TEXAS PANHANDLE

1500 South Taylor
P.O. Box 226
Amarillo TX 79105

ST. LOUIS-OZARKS

2550 Schuetz Road
P.O. Box 1485
Maryland Heights MO 63043

UPPER FLORIDA

2826 E. Oakland Park Blvd.
P.O. Box 11368
Ft. Lauderdale FL 33306

SOUTHEASTERN FLORIDA

2826 E. Oakland Park Blvd.
P.O. Box 11368
Ft. Lauderdale FL 33306

UPPER MIDWEST

4570 W. 77th Street, Suite 210
Minneapolis MN 55435

SOUTHERN ILLINOIS

2550 Schuetz Road
P.O. Box 1485
Maryland Heights MO 63043

WESTERN COLORADO

7 Parker Place, Suite 271
2600 S. Parker Road
Denver CO 80232

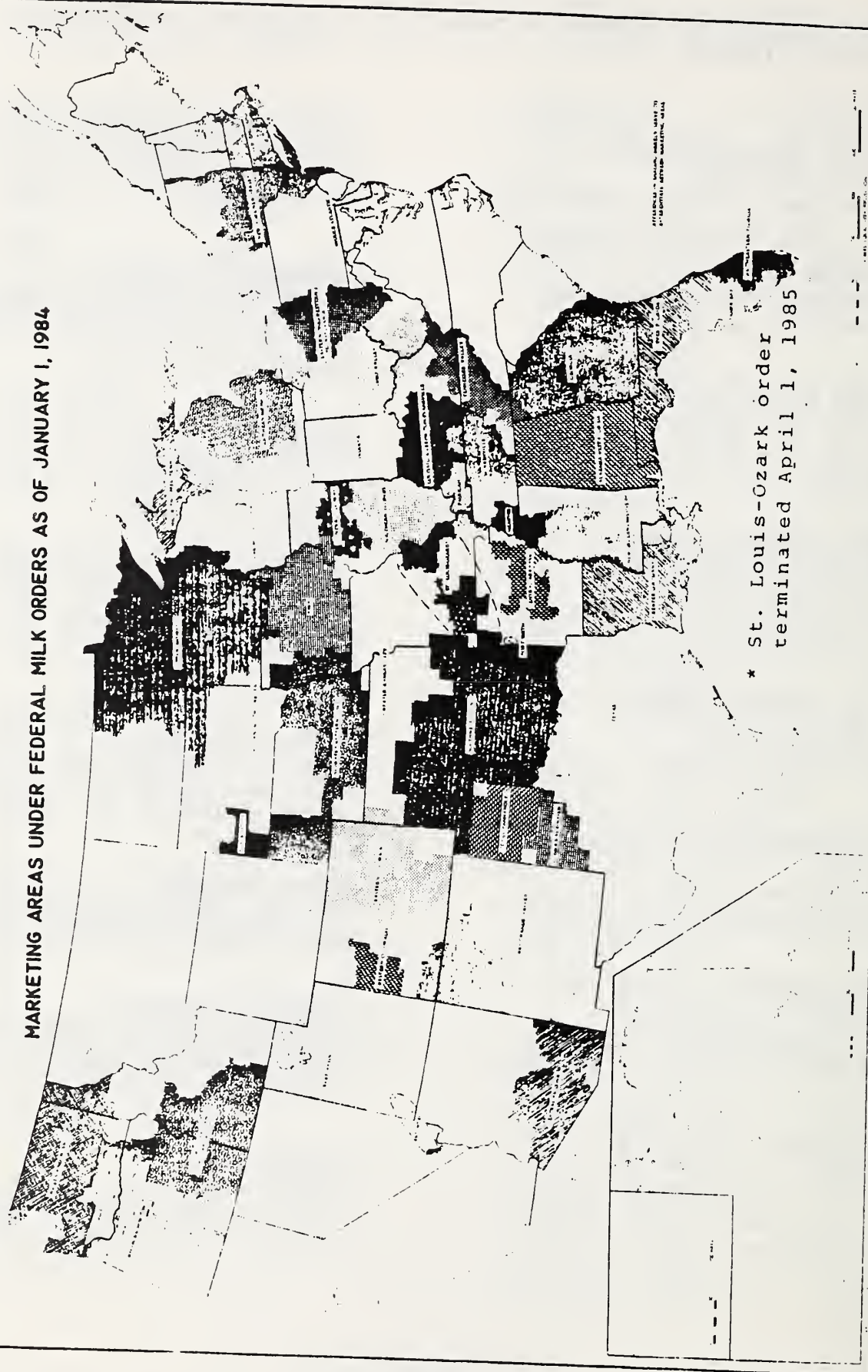
SOUTHERN MICHIGAN

2684 W. Eleven Mile Road
Berkley MI 48072

WICHITA

1613 Roanoke
P.O. Box 1961, Main Office
Wichita KS 67201

MARKETING AREAS UNDER FEDERAL MILK ORDERS AS OF JANUARY 1, 1984



* St. Louis-Ozark order terminated April 1, 1985

PRE-BID GUIDELINES¹

To solicit bids effectively, a food service buyer must properly position her (him)self with respect to the trades, not from an adversary standpoint but from a standpoint of mutual cooperation.

If one criteria had to be selected as the most critical in purchasing foods, it would be product specifications. Indefinite vague, or contradictory specifications lead to confusion by bidders and can significantly dilute the integrity of a bidding process.

Although proper specifications are essential to productive bidding, other criteria are also important, as follows:

Purchasing Methods

A food service director may select a method of purchasing from any one of several alternatives; some more productive than others. The options listed below are listed in order of their effectiveness in producing minimum prices and optimum services. However, the method best suited for a particular school district may depend on the competitive climate as well as other local considerations.

- (1) Type I Annual Contract, Reimbursable Cost Plus Fixed Fee: Under this option, items are bid by product Groups, i.e., A, B, C, etc., or a combination of product Groups, lump sum, bottom line.

Distributors quote their product costs and service fees separately. Whereas product costs may vary, fees remain constant throughout the year.

The Type I Contract is suitable for all Groups of items except produce, milk, ice cream and bread.

- (2) Type II Short Term Contract - Firm Price: Under this option, items are also bid by product Groups, lump sum, bottom line, but at a fixed price for the duration of the contract which may be for 60 or 90 days.

The Short Term Contract is not suitable for produce and is not recommended for milk, ice cream and bread.

¹ See USDA's publication *Contract Purchasing - A Manual for School Food Service Supervisors*.

PRE-BID GUIDELINES (CON'T.)

- (3) Type III Annual Contract - Formula Pricing: This type of contract is most suitable for milk, ice cream and bread. It can also be used advantageously by school districts with central warehouses, who purchase volatile price items such as meats directly from food packers.
- (4) Type IV Random Purchasing by Line Items. This is a method of purchasing whereby bids are awarded item by item (or line by line) for a short bid period. Items may be bid in regular consecutive bid periods, i.e., monthly, for the items required.

Whereas this method of purchasing is effective for school districts with school-operated warehouses, it is not very cost effective for purchasing for direct delivery to food preparation sites. Districts with central warehouses can purchase item by item for lump sum volume deliveries at central facilities.

Appropriate Bid Documents

School food service supervisors must select and execute the appropriate bid documents to suit the purchasing method(s) selected. Although the specifics of bid documents might vary from one type of contract to another, bid documents will normally include the following:

- 1 - General Bid and Performance Requirements. This section is suitable to all types of purchasing methods and product groups and should include:
 - Information on delivery and opening of bids.
 - Instructions for correcting mistakes on bids.
 - Release clause as to exact quantities.
 - Procedure with respect to review and award of bids.
 - Instructions as to food delivery times and places.
 - Guidelines as to item substitutions.
 - Terms of payment.
 - Bidder qualifications.

1 Line item purchasing may be practiced with a variety of options.

PRE-BID GUIDELINES (CON'T.)

- Include a section on standard contract conditions which sets forth compliance with local, State and Federal regulations.
 - Include a reference to standard product conditions as to liability and product indemnity insurance.
- 2 - Special Bid and Performance Requirements. This section may vary from one type of purchasing method to another and from one product group to another.

In addition to the foregoing General and Special features, bid documents will also include other sections which pertain specifically to the Product List and bidding procedures. One section should deal with Instructions to the Bidder for filling in the Product List. Another section should contain a General Statement concerning Specifications. And, a third section should pertain to Terms of Reference which are specific to each group of items. These sections are included herein so that they can be used, as is, in the Bid Document.

Item Selection

Food service supervisors should select items for their school food service programs annually, with some latitude for short-term modifications. In addition to the basic principles of selection, i.e., consumer acceptance, nutrition, portion sizes, variety, equipment compatibility, and product cost, items are also selected on the basis of labor required in preparation.

Prices for basic raw material presuppose a lower food cost but require a higher labor cost. The rule-of-thumb is that the higher the kitchen labor rates, the higher the selection of foods which are either stove-ready or table ready. The lower the labor rates, the higher the selection of foods which require some kitchen preparation.

An easy way to select items in advance, control food cost, and control the plated quality of food is to use cycle menus, whereby menus with random variations are repeated once every four to six weeks. A four-week cycle minimizes the number of items purchased and requires less kitchen storage space, but a six-week cycle provides more variety. Cycle menus, however, should not be "set in concrete." They must be flexible enough to provide for occasional innovations or special treats.

-
- 1 Food service supervisors must continually strive to produce and plate food which receives maximum acceptance, thus maximizing meal participation and minimizing plate waste. This criteria should play a vital role in determining whether a food should be prepared in-house or purchased pre- or partially-prepared.

PRE-BID GUIDELINES (CON'T.)

An example of a 4-week (one month) cycle menu of main course meat items only is as follows:

<u>Item</u>	<u>Dates</u>			
Hamburger	1	10	19	28
Pork Chops	2	11	20	29
Stew-beef or chicken	3	12	21	30 (alternate)
Baked Fish	4	13	22	
Chicken-baked, fried	5	14	23	
Luncheon Meat	6	15	24	
Tuna Salad	7	16	25	
Bar-B-Q Chicken	8	17	26	
Ham	9	18	27	

As can be seen, hamburgers are offered four times in the month, every nine days, but never on the same day of the week. If, for example, the 1st is on a Monday, the 10th would be a Wednesday, the 19th a Friday, and so on. For more variety, remember that hamburger (as well as other items) can be prepared in many different ways. Menus can also be varied by changing the complementary or supplementary items.

Quantity Determination

An important advantage of cycle menus is that they enable food service operators to forecast quantity needs for a year, provided that patronage (number of children participating in a given program) can also be predicted. Food quantities can be estimated with about 90 percent accuracy either by using historical usage data, if reliable data is available, or critical path analysis.

In many instances suppliers can be required to provide year-end computer print-outs of product usage. These usage reports can be furnished for each school, in terms of units and value. Usage data must, however, be modified with respect to change in average daily participation (ADP) as well as allowances for menu changes.

PRE-BID GUIDELINES (CON'T.)

In the absence of reliable usage data, quantity requirements can be determined by a "critical path" method. See the example sheet which follows. The annual quantity requirements for each food item can be determined by using the following formula:

Multiply portion size x ADP (average daily participation) for the school district = number of portions per serving occasion.

Multiply number of servings per occasion x number of serving occasions per year = number of portions per year.

Determine the number of servings per wholesale unit (case, lb., etc.) as stated on the product list.

Divide the number of servings per year by the number of servings per wholesale unit = number of wholesale units per year. Enter this quantity on the appropriate line on the product list.

The total number of wholesale units for the school district can be broken down into the number required per school by using the percentage ADP ratio.

The critical path used to determine quantity requirements for each item can be put into an "equation" form:

Portion Size x ADP = Portions per Serving Occasion (PSO)

PSO x Occasions per Year = Portions Per Year (P/Y)

Portions per Year divided by Portions per Wholesale Unit = Wholesale Units required per Year

The foregoing critical path can easily be programmed into a mini- or micro-computer. Item requirements by school can be developed for each delivery and compared against the orders placed by each school.

Critical path analysis need only be developed for main courses and complementary items. These items represent about 25 percent of the items (70-80) and 80 percent of the value of products used. The quantity requirements for the remaining 20 percent of the value can be effectively estimated.

WESTSIDE SCHOOL DISTRICT
Usage, Ordering and Inventory Form 1/

ADP <u>1289</u>		Order On Hand	Cases Per Offering ^{3/}	Week of Quarter ^{4/}												Units	
Item No.	Unit	Serv. Unit ^{2/}		1	2	3	4	5	6	7	8	9	10	11	12	13	Quarter
Gr. Beans C-011	6/10	192	6.7	7	7	7	7	6	7	7	7	7	6	6	7	47	141
Corn C-012		etc.		1 1/2	1	1	1	0	1 1/2	1	1	1	0	0	1		

- 1/ This is a critical path form for determining annual requirements. It can be used, however, for weekly ordering purposes. Order for delivery the week before usage.
- 2/ For example, 3.5 ounces per serving.
- 3/ Based on a serving for each of 1289 ADP.
- 4/ Based on serving alternate weeks. Week dates can be written in.
- 5/ Approximate annual usage, i.e., quarterly requirements x 3.

PRE-BID GUIDELINES (CON'T.)

Donated Foods. One-fourth of the meat and grocery items utilized by schools are donated by the U.S. Department of Agriculture. Any critical path analysis would have to take these items into account. The quantity of many of the items furnished by the USDA can be predicted with a reliable degree of accuracy. Quantities of most items are generally known about three months in advance. Occasionally, however, donated foods are offered on short notice. If the availability of any food from the USDA changes the requirements indicated on a contract document, the contract distributor should be notified as soon as practical.

Pre-Bid Conferences

Channels of communication are improved when pre-bid conferences are scheduled about 10 days after a bid is issued, assuming a 3 or 4 week time frame between issue and opening. The 10 days provide ample time for bidders to study a bid document. Pre-bid conferences should be scheduled on a one-on-one basis with individual suppliers, allowing about two hours for each conference.

The purpose of a conference is to ensure that each bidder understands the terms of the bid, particularly as related to item identifications. After a bid conference, it may be necessary for a buyer to modify or clarify a bid document by issuing an addendum¹. If the time frame is short, the buyer might call each bidder.

Changes in items are likely to occur only when there are extenuating circumstances. For example, a buyer might specify "Cattlemen's Barbeque Sauce Only", only to learn at the bid conference that several bidders are unable to buy and stock the item. The alternatives are for the buyer either to delete the item for bid purposes or authorize another brand. Another example is that a bidder might want to know if he can bid "X" brand of a particular item. If the buyer knows that this is a reliable brand, a blanket approval might be issued.

Pre-bid conferences not only are useful for clarifying questions concerning bid documents, but they may also serve as a forum for learning about alternate items and encouraging distributors to participate in bids. The more bidders, the keener the competition.

1 An addition or supplement.

POST-AWARD GUIDELINES¹

Inventory Practices

Careful inventory planning is necessary to minimize out-of-stock situations with meat and grocery items caused by failure to order. There are three methods which are employed in the food service trades for maintaining adequate inventories. These are as follows:

- (a) Small operations and commercial establishments with repetitive menus can take visual inventory weekly and discern what to order. This is not a good method for school districts because of the large number of items involved.
- (b) Some large institutions and large commercial establishments, such as hotels, resort complexes, and ships, use a "steward" method of tracking inventory. With this method, foods are issued to the kitchen from a central storage area by a steward who keeps a perpetual inventory on the higher volume items and visual inventory on ancillary stock. Tracking inventory and discerning what to order, and when, is often done by a mini- or micro-computer or a tie-in to a mainframe system.

This method of inventory tracking and ordering is practicable only for large schools because of the staffing required for a steward.

- (c) The most effective way to determine order requirements of meats and groceries is to use a critical path method for moderate and high volume items and visual inventory for support items. Example 1 illustrates a form for use in tracking stock requirements.

This system is based on projecting ahead quarterly (two 6-week menu cycles) the requirements for "menu foods," i.e., meats, vegetables, fruits, etc. Based on the menu schedule, the control form will designate the week when an item will be served and the quantity needed. Orders are placed for delivery the week before scheduled serving.

¹ See USDA's publication *Contract Purchasing - A Manual for School Food Service Supervisors*.

POST-AWARD GUIDELINES (CON'T.)

- (d) The number of units ordered will take into consideration the amount on hand, i.e., carried over from the last serving. The new remainder on hand is entered on the form after the current serving for carrying forward. The critical path method for menu items, coupled with a dedicated visual inventory of support items, can result in a high degree of product availability with a minimum of inventory surges.

Transmitting Orders

All orders from schools to school districts and from school districts to suppliers should be placed by item numbers. There are three types of numbers involved, all of which are constant.

- School district, or "bill to" numbers;
- Individual school, or "deliver to" numbers; and
- Item numbers.

When practical, use numbers which are assigned by the State. Uniform numbers will make it easier to have a program which will be interchangeable with other school districts. Most distributors can program their computers to convert buyer numbers to distributor numbers.

The most effective way to transmit orders to a distributor is directly to that distributor's computer, with no "in-between." This can be done through a telephone hook-up by means of a "modem" furnished by the distributor. Another, less effective, way is to mail orders on computer-ready order forms, so that they can go directly to keyboard operators at a distributor's warehouse. A third way, but less effective still, is to call a person in the distributor's order department who will copy the order verbatim using identical code numbers. A simple way to document orders is to use a separate sheet for each school, as shown in Example 2. These forms can be used to transmit orders to a distributor's warehouse using either of the aforementioned methods.

POST-AWARD GUIDELINES (CON'T.)

Example 3

ORDER FORM ONE FOR EACH KITCHEN (DELIVERY POINT)

School District Name and Number*

Center _____

Account Number* _____

Date Mailed _____

For Delivery Week of _____

Code*	Item	Unit	No. Units
A 009	Beef, Ground	lb.	**
A 010	Beef, Gr. VPP	lb.	
A 011	Beef, PT, 2 oz.	lb.	
A 014	Beef, PT, 2.6 oz.	lb.	
A 018	Burritos, 5.5 oz.	case	

Code*	Item	Unit	No. Units
C019	Beans, Dry Lima	25#	
C025	Beans, Green	6/#10	
C031	Carrots, Sliced	6/#10	
C033	Corn, Whole	6/#10	
C034	Corn, Cream	6/#10	

Etc. Leave space between A & B Item Groups, etc.

This form will have space for about 75 of the highest volume items. Other items can be written in.

Other Items --

_____	_____	_____	_____
_____	_____	_____	_____

* Must be compatible with distributor number and code.

** Units required in terms of full case.

POST-AWARD GUIDELINES (CON'T.)

Checking Deliveries

Once a buyer has determined what to order and communicates this information to contractors, it is essential to have in place a method for assuring that the items ordered are the items delivered. The rule of thumb is to keep the assurance simple but adequate. This can be done by implementing procedures as follows:

- (a) When a driver arrives, his delivery ticket (invoice) will indicate the number of pieces (wholesale units) in the order. Several items, such as spices, may be repacked into a master container. This may be counted as one piece.

The receiver should count the pieces delivered against the pieces indicated on the delivery ticket. If they match, sign for the delivery and release the driver; if not, check further.

- (b) At some convenient time (within 24 hours), stack the merchandise on shelves in the storage rooms. At this time check the merchandise item by item against the delivery ticket.

Check first for items which are color coded. The receiver will know that items which are color coded should have labels of one specific color, i.e., blue. Where exceptions exist, these will also be known. For example, the checker should know that all color codes are blue, except green beans which are red. It is necessary when checking color coded items to check the item designation on the case also, otherwise red label peas might be delivered for beans.

Most grocery type items which are not color coded will be coded with the manufacturer's identification (ID) number, i.e., 1487. This ID number should also be on the delivery ticket. It is not necessary to check the item name if the ID number is checked.

A few items such as produce should be checked for condition on arrival. Variable weight items which are weighed by the local supplier must be weight checked. Variable weight items which are marked and labeled at central packing plants need only be spot checked (from time to time).

POST-AWARD GUIDELINES (CON'T.)

When storing merchandise, check packaged meat items - as well as other bagged items - for tears. Sometimes tears can be corrected by taping or repackaging. Damages to packages should be reported to the contract distributor either by telephone or written notice to the deliveryman on his next arrival.

Any discrepancies, such as substituting peas for beans, can be corrected on a subsequent delivery or sooner, if necessary. In the case of peas and beans, one item can be substituted on the menu for another, if necessary. In more critical situations, the supplier may have to be notified of the error by telephone and the item exchanged the next day, or same day, if urgent.

Checking Invoice Prices

Since suppliers' operations are likely to be computerized, the chances of pricing errors may be limited. If errors exist, they are likely to occur the first time an item is ordered. This would indicate that the wrong price was entered into the supplier's computer. If a district has a mini-computer, each order for each kitchen can be entered into the computer at the time of order to produce an order document, which will show a total cost. When an invoice arrives, the total can be entered into the computer and verified. Any discrepancies can be checked immediately. Invoice extensions and totals must be checked at some time before payment is made.

Product Protection

Most items received at school lunch kitchens are rather easy to protect, assuming a reasonable turn of inventory. In well-managed kitchens, nearly 80 percent (by value) of the main course and complementary items are used within a week or 10 days after arrival. Support items, such as oils, sugars and seasonings, have much slower inventory turns than main course and complementary items, but these items have a very stable shelf life, certainly well within the inventory turns anticipated. Some items which may cause problems are as follows:

Milk. The shelf life of milk can be measured almost in terms of "hours" if held above 45°F. Besides, serving milk at this temperature is not conducive to good patron acceptance. Make sure that milk held overnight, or over a weekend, is held well below 38°F. Any milk received above 40°F should be brought down in temperature immediately.

Ice Cream. Most ice cream can be held at zero or even plus 5°F prior to serving. However, ice cream held more than one day, or over a weekend, should be kept as cold as possible, preferably below zero.

POST-AWARD GUIDELINES (CON'T.)

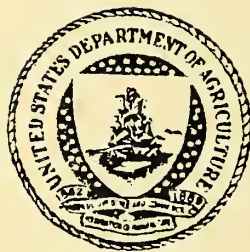
Produce. Contrary to popular belief, produce is fairly shelf stable over a period of a week or 10 days if received in optimum condition and handled properly. Different products require different environments with respect to temperature and humidity. However, the reality is that school kitchens have only one cooler for everything. Some ideas which may be helpful are as follows:

- Tomatoes: Put ripe tomatoes directly into a cooler. Firm tomatoes (which are not ripe) should be packaged in polyethylene and left at room temperature until they start to turn soft, then refrigerate before serving. Work with your produce dealer to have tomatoes delivered at the proper degree of ripeness.
- Leafy Vegetables: Lettuce and other leafy vegetables, including root crops with leafy tops -- i.e., carrots and radishes -- love moist atmospheres. If these products are to be held for more than a few days you can put moist paper towels in or over the crates. Never wash or directly wet leafy vegetables until ready to use. Overwetting speeds decay. Bags of precut salad vegetables should never be opened prior to use and should be held at 32°F or in the coldest part of the refrigerator (near the coils).
- Potatoes, Fruits and Melons: Do not put potatoes in a refrigerator since the cold air may alter the structure of the starch. Most hard or mediumhard fruits and melons can be held at room temperature if firm (not fully ripe). Fruits and melons, however, should be refrigerated when they ripen and before serving. Strawberries have an unstable shelf life, but should be allowed to ripen prior to serving. This might require several days in a refrigerator or overnight at room temperature.
- Bananas: These items must be delivered by your supplier at the right degree of ripeness relative to when they are to be served. However, ripening can be accelerated by leaving bananas at room temperature. Although banana peelings turn dark when the fruit is refrigerated, the ripening process is slowed.

POST-AWARD GUIDELINES (CON'T.)

Frozen Foods. Frozen products have a time-temperature tolerance. Temperature around zero is adequate for short holding periods, prior to serving. Meat items are the most critical, not so much with respect to temperature but with respect to packaging. Freezer coils are constantly "starving" for moisture and since meat has a high percentage of moisture, dehydration can set in if the products are not tightly and properly packaged.

Grain Products. It is very unlikely that flour, meal and other dried products will generate weevils if the inventory is turned rapidly. Try to turn inventory on these items about every two weeks. If, however, weevils appear under rapid turn conditions, it is most likely that the product was handled improperly before arrival, so appeal to your distributor for relief. Always store grain products in the coolest part of the kitchen area. If carried over the summer, they must be stored in a refrigerator or freezer. Or better yet, have your distributor pick up the items and give you credit. If grain products are stored by a distributor at chilled or frozen temperatures (which is very unlikely), you should do likewise.



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